

Tea Tray Part II, continued

Now, the fun part, icing the cookies, making the cream puffs and macarons and assembling onto your plates!



Pasta star Cookies: Mix together a small amount of equal parts of Triple Thick and E6000 glues onto a piece of foil and mix with a toothpick. This will give you a “jelly” effect. Add a drop of red glass paint and put on one side of the larger star, then sandwich the filling by topping with the smaller pasta star. You’ll also see the filling through the little hole on the top of your cookie!

For single cookies, use bigger pasta stars and paint tops with fabric paints. These make great fillers as well.



Cream Puffs: Using your sharp Xacto knife, cut your pink cream-puff piece almost in half. (This pink material is actually a pink meat tray.) Use white “Wood Filler” for your cream puff filling...



Put a bit of “Snow” paint or “Chalk” paint onto the end of a Q-tip and dapple it onto your macaron to get the look of “powdered sugar”!



Macarons: In your kit you will find a small piece of white foam with indents. Cut out the indented circles – they become your macaron icing.

Cut off the “legs” of the “Brads”, then turn the cap over and push down so the legs will go into the cap. Glue the white foam circles between two caps and you get your tiny macarons of various colors.

