

Tuile Time Templates

Templates are great to use for tuile cookies and chocolate too! Store mat on flat surface, not safe for dishwasher or oven.
Made from the highest quality 1/16" thick High Density Polyethylene.

Tuile Cookie Recipe

7 tablespoons butter (softened)

1 ½ cups powdered sugar

1 cup all-purpose flour

3 egg whites

Combine softened butter, powdered sugar and flour in mixing bowl. Beat with paddle on electric mixer on medium speed until butter is in very fine pieces. Reduce speed to low and slowly add egg whites. Cream until smooth.

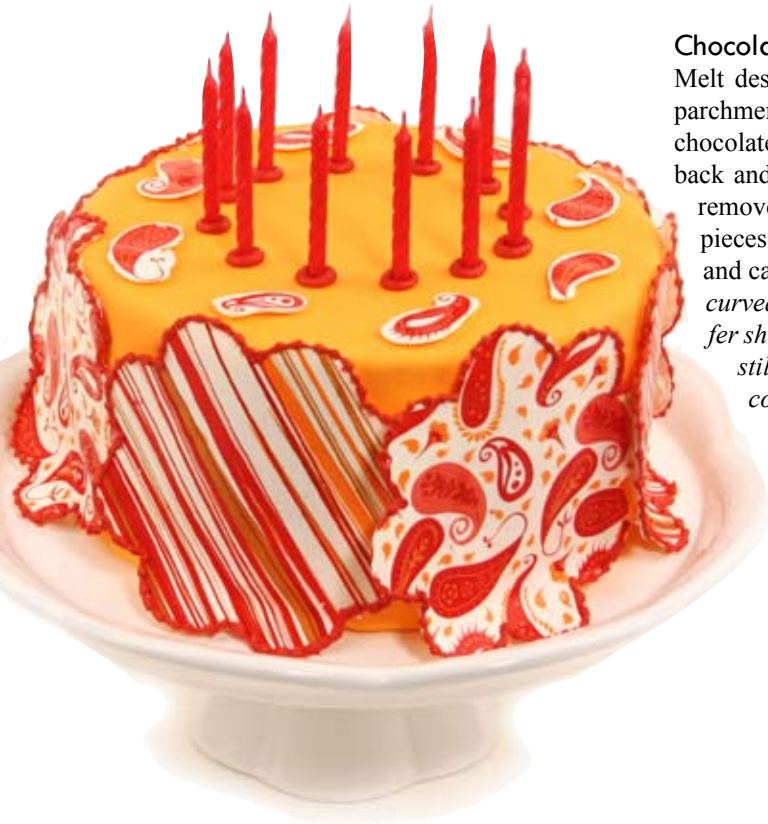
Preheat oven to 350°F. Place template on silicone mat. Use large spatula to spread tuile batter across template, completely filling in each cavity. Continue spreading back and forth until each cavity is full and smooth, and all excess batter is removed from top of template. Carefully lift off template. *Optional: Reserve a couple tablespoons of batter and mix in food coloring or cocoa powder. Put colored batter in parchment cone or decorating bag with small hole and pipe details on top of the tuile cookie batter.*

Put silicone mat on baking sheet and bake for 6 minutes. Check cookies every minute to prevent burning. Remove cookies from oven when the edges are just starting to brown. Quickly release cookies with spatula and mold into desired shapes. If cookies begin to harden on cookie sheet return cookie sheet to oven, or leave cookie sheet in oven with the door open and remove cookies one at a time to shape. Cookies should become firm and crispy within a few minutes. Store cookies at room temperature in an air tight container.



Chocolate Instructions

Melt desired candy coating or melt and temper chocolate. Place template on parchment paper or texture side of transfer sheet. Use large spatula to spread chocolate across template completely filling in each cavity. Continue spreading back and forth until each cavity is full and smooth and all excess chocolate is removed from top of template. Carefully lift template off. Allow chocolate pieces to set-up. Gently turn your parchment or transfer sheet upside down and carefully peel away parchment or transfer from chocolate. *Optional for a curved or shaped piece: Immediately after removing template cut apart transfer sheet or parchment sheet for each shape. When chocolate is almost set, but still flexible gently bend your shape around side of cake or form. Allow to completely set and then remove parchment or transfer sheet.*



Care Instructions for Templates

Before use, thoroughly wash template in warm, soapy water.

Do not put template in the oven or dishwasher.

Store template on a flat surface.

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