

Using the Cutter Set with Rolled Fondant or Gum Paste

General Materials

- Rolled fondant or gum paste
- Rolling Pin
- Circus Elephant Cutter and Embosser
- Soft dusting brush
- Small Spatula with thin blade



Directions

1. Knead and soften rolled fondant or gum paste. Dust the work surface with powdered sugar or cornstarch. Roll fondant or gum paste thin. Cut the elephant using the cutter.
2. Indent the cut elephant shape using the elephant embosser. Do not press firmly, or it will cut the elephant apart instead of embossing.

Tip

If the fondant is sticking to the cutter or embosser, rub a bit of powdered sugar onto the rolled fondant.



3. Knead and soften a contrasting color of rolled fondant or gum paste. Dust the work surface with powdered sugar or cornstarch. Roll fondant or gum paste thin. Cut the elephant using the cutter.
4. Indent the cut elephant shape using the elephant embosser. Press firmly to cut the details apart.
5. Using piping gel, attach the pieces to the cut elephant in step one using the embossed lines as guides.

Tip

Use a craft knife to separate the pieces after cutting

Cleaning Instructions

Wash in soapy water. Not dishwasher safe.

Other Circus Cutters and Embossers Available



Using the Cutter Set for Cookies

General Materials

- Roll out cookie recipe
- Circus Elephant Cutter and Embosser
- Royal Icing
- Food color
- Pastry bags or parchment cones
- Tip #1.5
- Tip #0



Buttery Sugar Cookie Recipe

- 1 cup (2 sticks, 225 g) of unsalted butter, softened
- 3 ounces (85 g) of cream cheese, softened
- $\frac{3}{4}$ cup (170 g) granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 3 cups (375 g) all-purpose flour

This recipe creates a cookie with a tender crumb and a subtle sweetness. The dough does not rise and the cut cookies retain their shape when baked. It is important to chill the dough after mixing at least 2 hours before rolling to prevent the dough from sticking to the work surface and rolling pin. For best results, mix the day before using, then roll the dough the following day. Allow the dough to come to room temperature before rolling. If after chilling, the dough is still sticky, add a bit of flour to the work surface and the rolling pin before rolling.

Mix the butter and cream cheese in an electric mixer on medium speed for two or three minutes or until the butter and cream cheese are blended. Scrape the bowl. Add the sugar. Continue to blend on medium speed until the mixture is light and fluffy. Mix in the vanilla. Add the egg, mixing on low until thoroughly blended. Scrape the bowl. Add the flour, one cup at a time. Scrape the bowl after adding each cup. Mix until just incorporated. Do not over mix, or the dough will toughen. Divide the dough into two equal portions. Flatten the dough into two patties that are approximately $1\frac{1}{2}$ " thick. Wrap the patties with plastic wrap and refrigerate at least two hours, or until firm.

Dough will keep up to one week in the refrigerator, or in the freezer for one to two months. Cut or form the cookies to desired size and bake them in a 375 F (190 C) oven for 9-11 minutes or until edges

Yields approximately 18-24 cookies, depending on the thickness rolled.

Tip

It is important to use a cookie recipe that holds its shape, or the details from the embosser will be lost.



Directions

1. Roll cookie dough. Cut out the shapes using the circus cutter. Before baking, emboss the cut shape using the embosser. Bake and cool the embossed cookies.
2. Fit a pastry bag with tip #1.5. Outline the details using black soft peak royal icing. Allow the black outline to set.
3. When the black outline is set, fill pastry bags with the colored run sugar icing. Fill in the details with the desired colors of run sugar icing. Use a toothpick to reach tight areas. Allow the icing to set. When set, pipe the elephant eye, seal eye, and clown eye with black run sugar icing. Fit a pastry bag with tip #0. Fill the bag with black run sugar icing. Pipe the clown eye details.

Royal Icing Recipe

- 4 tablespoons meringue powder
- 1/2 teaspoon cream of tartar
- 2/3 cup water
- 8 cups powdered sugar, sifted
- 1 tablespoon gum arabic

In a mixing bowl, combine meringue powder, cream of tartar, and water. Beat on high speed until stiff peaks form. In a separate bowl, stir together powdered sugar and gum arabic. Mix thoroughly and add to meringue. Beat on low speed until ingredients are incorporated, then mix on high speed for several minutes until stiff peaks form. Keep icing covered with a damp towel. For Cookies: To create run sugar, water must be added to royal icing. Gently fold the water into the icing by hand. Whipping the icing too vigorously or using a mixer will incorporate too much air, causing airbubbles on the decorated cookies. Add enough water to the royal icing so that when piping, the icing will smooth itself in 7-10 seconds. Run Sugar should be about the consistency of honey. Each mixed batch of royal icing will vary in viscosity, so the amount of water added may vary from batch to batch.

Yields 4 3/4 cups

Tip

Consistency of royal icing is key for success. The icing should be thin where it smooths itself within 10-15 seconds, but not too thin, or it will fall off the cookie.

Cleaning Instructions

Wash in soapy water. Not dishwasher safe.