
Painted Cookies: 2/9/17 with CBTV Live

Chapter 1 - Chapter 1

Painted Cookies

^(upbeat music) - Hey everybody, it's Courtney and - Liana. - From Creativebug coming at you live like we always do on Tuesdays and Thursdays. And we're actually really excited about today's live show. We're always excited, but this one-- - We're so excited. - This one is really close to our hearts, because we're both painters, and we're combining that with food. Liana, I mean you're pretty good baker, cooker. - I do enjoy-- - Chef at home. - I do enjoy cookies and making cookies, and I also love painting, so it's like the most beautiful mashup - All worlds collide. I know, it's pretty true. - I know, do you like baking as well? - I used to bake all the time, like in a past life, I would bake a lot, like I would go through two pounds of butter a week, no joke. And now I don't bake at all. So this craft is perfect for people who are bakers and who are not bakers, because we're actually using store-bought cookies. So if you're in a pinch and you're gonna do this for a party as an activity or as a favor or for a bridal shower, you can purchase a cookie. This is a lemon poppy seed cookie with a before lemon icing. - Yes, we got these from our wonderful little-- - Baker. - Coffee shop downstairs. And when Courtney and I saw them, we were like, this is the perfect canvas. - It is, because we're gonna paint on it and we're gonna use this Color Right dyeing system which is meant for frosting, for your cupcakes or for your cake frosting. But it actually behaves a lot like watercolor. And it's edible, so it's super fun to play with and it gives you a very painterly effect. And we're gonna show you what we're gonna do with it. And then you can eat it. - That's the best part. It's never too pretty to eat. - It's really cool. Also, let me just say before I forget that we're gonna give away three of these Color Right systems with these little decorator brushes, so these brushes are fine for you to use. It's all food safe. And in order to be entered to win that, you want to share this post with a friend, and then comment and tell us that you shared it. So it's gonna be entered twice. - Yes, so you can just hit share. There's a nice little share button right there, so share it, and then so we know that you shared it, leave us a comment saying that you shared it. And all along the way, feel free to write in with questions, 'cause we're here, we're live. And why not, you know, say hey, and ask questions? - Yeah, and feel free to ask us questions, because we might just like deep dive into this 'cause it's so fun. Now, if you didn't have a store-bought cookie, we have a class, also on Creativebug where you can make your own iced cookies. - Yes, so it's a sugar cookie class. And it shows you how to make the cookie from scratch, so like making the dough and rolling it out, all that good stuff, and then it shows you like the really awesome technique for outlining it with your Royal icing and then - [Both] Flooding it. - So you get that, like we were talking about, - [Both] the perfect - Canvas. - It's like perfect surface, it's really nice, because it's hard, so there's a little bit of resistance. It feels like painting on porcelain. It's to die for, it's so much fun. So what we have set up on our pallet here is the whole Color Right system, it's pink, red, orange, yellow, blue, crimson, black, and brown. And you can mix them just like you would watercolors, which you'll see in a moment. - [Liana] And I think they have a handy chart that comes with it, too. - [Courtney] Yes. - [Liana] So if you're not really familiar with how the colors mix together. - Totally. - To make other colors, then. - Yeah, absolutely. - Refer to the package. - We do have some water, and this is to wash out our brushes between colors, but unlike watercolor or other paints where we would be adding water into our paint to get lighter colors, instead we're going to use lemon extract. And you can also get this from your local craft store. Wilton makes it. And it's sort of like almost like an alcohol, you might even be

able to use vodka. But it allows you to kind of thin out the paint without introducing too much water. You want to keep the binder really nice and tight, it's kind of like when Lisa Solomon talks about not adding water to your acrylic paints, because it can break down the paint. So lemon extract, our Color Right system here, our decorator brushes, paper towels are always nice to have and then our beautiful iced cookies. - [Liana] Yes. - [Courtney] This is so fun. Okay, what brush do you want to use? - [Liana] Okay, let me see, so I know I wanna do some poppies, so I'm gonna want, actually I'm gonna take this biggie right here. Is that okay with you? - [Courtney] Yeah, totally. I am going to do some ecots, so I'll use this angled brush. - [Liana] So that's the great thing about these brushes, they come in lots of different shapes and sizes, and you can get like a nice clean-cut edge by holding it this way, or do like a nice, smooth flat through. - Now, these colors are kind of a little bit tacky like a gel, so I would actually dip my brush, oh, this has a little bit of color in it, that's fine, in my lemon extract to begin with to kind of thin this out. I do want to say that when we were testing this before, let's see how satisfying this is. This is like as neon pink as it gets, it's awesome. The darker colors, the thicker you do them, they can stay a little tacky on the surface. And if they're really, really dark, they may turn your tongue an interesting color. - Yes. - Just a word. - [Liana] A little goes a long way. - [Courtney] Yeah. You can also use a stroke. - [Liana] Everybody was a little scared to eat blue, you know, then you have the blue teeth. - [Courtney] I was trying to do some indigo color. - [Liana] So when I paint poppies, I really just like to kind of go in with a like a nice little swoosh, like I love California poppies, so I just go in and start. - [Courtney] Oh, that's pretty. - [Liana] Kind of working outward like that. And I'm not even going back in to get more colors, because that's how you get like these really pale, and then some really nice dark ones. - [Courtney] So you're just letting the icing color just kind of fade out on its own. - [Liana] Mm-hmm. Just a tiny bit on the brush. And what are you working on over there, Courtney? - [Courtney] I'm doing kind of like one of my signature motifs when I do postcards which are just these kind of elongated ecot styled diamonds. I'm using this angled brush and just kind of giving these little taps to create these diamond shapes. Kind of like fabric, I want it to look like ecot fabric, like it's woven. - [Liana] Ooh, pretty, pretty. - This is so fun that you could, if you were good at brush lettering, you could do words or names, you could do monograms. I did one of Charlie, which I might do again, which is my puppy. - [Woman] We have our first question. - Oh, we have questions, don't forget you can write and ask us questions. - [Woman] Martha wants to know now how long does this take to dry? - The question is how long does it take to dry, and it actually dries pretty rapidly. I would say a few minutes, if you put it on really thick and concentrated without thinning it down at all with the imitation lemon extract, then it's gonna take a little bit longer, because it's gonna stay tackier longer. But you can eat it right away, and you can display it right away. I wouldn't stack it, necessarily, though, because it might be a little bit tacky. And we were thinking about the different things that you could draw, so any store-bought ice cookie, you can do this on, you can bake your own, you can even do it on Pop-Tarts. It should be so much fun, especially for practicing. - Oh yeah, so I actually really imagined this to being so much fun if you were having like a bridal shower, baby shower, a kid's birthday party, maybe-- - Everyone could paint their own cookie. - Everybody could paint their own cookie. You could get like a box of those molasses cookies that all have nice icing top, and then it wouldn't like break the bank. - [Courtney] I love it. - [Liana] Mm-hmm. - [Courtney] I can't tell you how fun this is, it's like seriously like painting with watercolor. - [Woman] We have our next question. - [Courtney] You can go over, too, like I'm doing multiple layers here. - [Woman] Deborah is asking, will you share the icing recipe, for where can she find that icing recipe? - Oh yeah, Deborah's asking where the icing is. - Well, we have a class that is on Creativebug. It is called

sugar cookie class, and I think that Allie's gonna post the link for that right now. And within that class, so you not only get a class that teaches you how to make it, it's a video showing you how to do it, but you get a downloadable pdf with the recipe. - That has the sugar cookie recipe for the dough and for the icing. - And that is the official Wilton branded Royal icing recipe. Now, a tip for people who are thinking they wanna make just a regular, just like a sugar cookie and put some icing on it. You may be tempted to get butter cream. - This is not gonna work on butter cream. - Don't do butter cream. - Now, you could mix your own colors. The Color Right system those what this is intended for, it's like tin tang or like changing the color of butter cream frosting or icing, but you're not gonna be able to paint on butter cream. That's like, that would be painting it, you can't do it. This icing hardens, like I said earlier, it's like painting on porcelain, it's like a nice surface. - [Liana] Now I'm gonna go and make like a nice green color here. So I mixed up my yellow and my blue. That's kind of a nice little grassy green. - [Courtney] You're reminding me Bob brushing that. - [Liana] I know. Okay, so my poppies are looking a little bit wild. But I love that I can go in now with my really fine brush and just do something. Some really simple patterns. - Well, that's pretty. That's so pretty! - [Liana] Getting kind of like a wild look. - [Courtney] I love that. - [Liana] But these are actually almost dry now. - [Courtney] It's so great. - [Liana] So you're gonna see a little sheen on them. They are like almost ready to eat. - [Courtney] Blues, this is the blue. - [Liana] And you do a few little blue skies in here. - [Courtney] You can see how potent these colors are. A little tiny bit goes a long way. If you were doing this at home, I would probably even pour out less of this color. - This really reminds me of like painting on a teacup. - Yeah, it's so fun. - [Woman] Speaking of painting, Bree wants to know if you are using regular paint brushes. - Good question, this is Bree, as in Brienne? Thank you for joining us again, we love you, you keep coming back. - I know Brienne's a regular viewer. - And asking such, asking such good questions. We're actually using decorator brushes. So if you share this in comments and tell us you shared it, then you can be entered to win this little set of decorator brushes, they come in a bunch of shapes and sizes. And they are food safe. So they are designed to work with the Color Right, and work on food. You don't want to pick up like just any old brush that you have hanging out in your tool kit. - And if you're feeling a little bit self-conscious about your painting or you're not sure kind of what you would like to paint, I really would recommend actually going to Creativebug and checking out some of our like beginner watercolor classes. We have two really good ones. One by Chang, and another one by Lindsay Stripling. - We should get them to make these cookies, they'll be so stunning. - Yes, oh, they would put us to shame. But they are full of great color mixing exercises, and show how to make really cool flowers. - Absolutely. - You could do landscapes on this, you can write words. - Yeah, I mean, you can do anything. I'm doing kind of an abstract pattern, you could just paint rainbows. I mean, really, you could play with this color wheel, cookies would be so cute. - See, we're having ideas right before your eyes. - I love it. - This is what it's like to be in me and Courtney's world, by the way. - Or in our car during car pool. - [Liana] Yeah. - [Courtney] Look. - [Liana] Oh, it's so pretty, I love it. - [Courtney] Oh, it's good, I like it. So I'm gonna wash out my brush, 'cause that blue is pretty potent. - [Liana] Okay. - [Courtney] I'm gonna wash it out in the water as opposed to my lemon extract. - [Liana] I am going to do some tiny little flowers now. Just for fun. - [Courtney] I'm gonna do butterflies. - [Liana] I'm gonna do like a big all-over design. You can really no doubt on this. - [Courtney] And you can mix these colors right on the cookie, which is really fun. I think Liana has been doing for her poppies. - [Liana] But you see how fast this goes. - [Courtney] Yeah, so fast. - [Liana] It makes it really great if you, you know, for instance, are looking for something you wanna do for a Valentine's gift ideas, this isn't gonna take a ton of time. - [Courtney] Especially if you work

with the store-bought cookies. Or you make your own in advance. You know, you can make the dough and save it and then just bake it off when you're ready. - So we have mentioned a few different times Creativebug classes and I just wanted all of you who are tuning in to be aware that we actually have a really good offer going right now, if you are curious - Yeah, if you haven't checked them out. - About these classes are looking to incorporate more creativity into your life. Right now we are partnering with our friends at Jo-Ann and they are giving anybody who signs up for Creativebug, not only do you get one month of Creativebug for free, a free class to keep forever, but they're giving a 30% off coupon. - So you can buy all this - It's a pretty sweet deal. - good stuff. - If that's something that you're interested in. - [Courtney] Yeah, you can check out our painting classes and you can check out the baking classes. This is so fun. - [Liana] I know. - Oh, I would also say that the colors set pretty rapidly, so unlike watercolor where can kind of scrub away your image with water, these dyes really do absorb into the frosting. But you can paint on top of things, which is nice, and you can kind of blend things, which is also great. Oh, look at those, it's like a little field of flowers, that's so pretty! - [Liana] I know, I'm gonna give them a little black centers and make black-eyed Susans. - [Courtney] Oh my God, it's so cute. - [Liana] Which I love. Can you tell I'm ready for-- - [Courtney] Spring to be here. Yep. - [Liana] I know. Okay. - [Courtney] Oh, they're really cute. - [Liana] Okay. - [Courtney] I think my butterflies should go over to your flowers. (Liana laughs) - [Liana] All right, now I think I'm gonna do some more stems going a little bit crazy. I bet everybody at home really wishes they were playing along with us. - [Courtney] I know, you can tell we start to go quiet, 'cause we're really in the zone about painting cookies. - [Woman] We have another question. - [Courtney] All right, bring it on. - [Woman] Connie is wondering if you think that she can use a standard powdered sugar icing, instead of this specific icing. - Connie's asking if she can use a standard powdered sugar icing. I would say experiment as long as it sets up with a hard surface like this does, a smooth and hard surface. Anywhere where there are cracks or super crumbly or it doesn't hardened and it's still very tacky, you're not gonna be able to paint on it as well. The reason we're getting such great detail is because this is a really smooth surface. But I would experiment with it, because I feel like a lot of icing set up in a similar way. Good question. What are you painting now? Oh, you're little black-eyed Susans. - [Liana] Yes. Like a little daisy chain. - [Courtney] I love it, it's so cute. - [Liana] In another life I painted teacups, I think. - [Courtney] Totally. - Is it too late for me to pick up my teacup painter? - No, no, I don't think so. Come on to France. - [Liana] You've got it, we'll start a new office in France. - Liana sounds like she's teasing, but she's not teasing, because last week she's like could we maybe paint cookies for a living, is that a thing? It's like we might discover, discover a new trend. Okay. - [Liana] All right, I've got two down. Oh, I love those so much. - [Courtney] Old butterflies. I don't know if they look like butterflies, but they're cute. - [Liana] Okay. And then, you know, there's always, just like classic geometric designs, too. - [Courtney] Totally, yeah. What are you gonna do next. - I don't know. I'm trying to think. - Draw a camper. - Oh no, I can't do that. - Camper's our dog. I might try that next. - Oh my goodness! I'm just watching yours. - This is so much fun. - [Woman] Next question comes from Bree again. And she wants to know if you're adding any water to the plate as you mix the colors? - No, I am rinsing out my brush in water, and then I have a paper towel over here, I'm not sure if you can see that on the camera, and I'm just dabbing that out. So when I go to add any liquid, I'm using that lemon extract, 'cause I don't want to water down my dyes, or food colorings. Good question. All right, I think that's it for my little butterflies. Very abstract. - [Liana] Beautiful. - [Courtney] I think I'm gonna do Charlie next. Ooh, I like that. That's really pretty. - [Liana] Just doing some really simple stripes. - [Courtney] With some dry brushing in there, it looks like. - [Liana] Yep.

- [Courtney] That's really pretty. You can even dry it off in between. All right. Now this is a good starting point if you just want to get a feel for how your brush operates. - Totally, I love that. - [Liana] Without committing. - [Courtney] I'm trying all these colors. - [Liana] I know. And if you're just joining us, too, we are doing a giveaway, so we're giving away these, a set of the, three sets, actually. - [Courtney] Three sets. - We're gonna pick three winners to give away these Color Right, Color performance system, and these are food coloring. They're really nice like gel food colors, so you get the super saturated color, and a whole set of the Wilton decorator brushes. - Yep. - [Liana] Are you painting Charlie? - [Courtney] I am, yeah. - [Liana] Oh, my goodness. - [Courtney] So I'm starting kind of light so that I can modify and go darker, 'cause I don't have him in front of me, so. - [Liana] He's actually under the table right now. - [Woman] What do our viewers need to do in order to win? - To win, you want to share this post, and then comment on this post so we know you shared it, and it's super easy, you can just hit that share button. And then we'll pick winners at the end of the week and then we'll announce them on next week's live shoot on Tuesday. We're actually gonna have a master chocolatier here next week from the U.K., Mark Tilling, we're really excited about him coming. It just happens to be Valentine's week, and he's gonna be sharing some amazing chocolate tips including at least one live shoot next week. So that's gonna be awesome, definitely stay tuned for that. It actually has like a little brown nose. I think he looks a little evil in this cookie. - [Liana] Sometimes he's a naughty puppy. - [Courtney] I know. Okay. Goes fix. His little nose here. Should probably do his tongue in a minute. Okay. So you can see that you can actually do like a dry brush technique like you would with painting with actually paint as opposed to food coloring. His ears are shorter, they're more like that. And then he has this crazy mane. It doesn't quite look like Charlie. - [Liana] Well, you are painting live. It's a lot of pressure. - Then I put a little tongue, and then it might look more like him. Tongue is always out. There, that's better. All right. So you can see that really, you can paint almost anything You can try geometrics, you can follow along on some of our doodling classes and get some inspiration there. You can check out our watercolor classes. If you're new to Creativebug or never tried us out, Allie's gonna post a link and you get can an entire month for free, and a 30% off your purchase at Jo-Ann. You can pick up your Color Right system, and do this on any iced cookie. If you need some inspiration on how to bake your cookies, you can check out the sugar cookie class, which has the recipe that you can download for both the cookie and the icing. Did I forget anything? - Just to tune in next week, because Mark Tilling will be here during some live chocolate making demos. - And I promise you won't be disappointed. - Yes. - We'll see you next week, have a great weekend. - Bye. ^ (upbeat music)