Marbled Oreo Cookies with CBTV Live

Chapter 1 - Chapter 1
Marbled Oreo Cookies
- Hey everybody, it's Courtney from Creative Bug and we're coming at you live like we always do on Tuesdays and Thursdays. If you're new to Creative Bug you can follow on your mobile device so you'll get a notification every time we go live. And you can like and share. And if you miss this live shoot you don't have to worry because you can still watch along on the videos tab on Facebook, or on CB TV. This week my playing with surface design work along launch that was part one, and if you haven't seen it yet it's pretty awesome. It's with techniques based on my book. My book is also called Playing with Surface Design. And in this first week we dive into mark making, which covers different ways to make marks with different kinds of alternative tools using both paint and markers. And these principles can be applied to all kinds of surface design. This is an analog process, so not something you have to be on the computer for. And it covers techniques for paper and for fabric. And I thought it would be really fun to take some of those same principles for today's live shoot and apply them to baking. But I'm actually not going to bake. I'm gonna use Oreos, just store bought Oreos. And some really fun candy melts from Wilton. This is like a white chocolate. It's meltable in your microwave. And it's one of my favorite things to play with. And then I have a variety of candy colors here. Now you can't color chocolate with any kind of food coloring because of the oil based process of chocolate. You have to use an oil based coloring agent. So the candy colors are necessary. And they come in two different packs. One that's primary colors and one that's called the garden palette which has pink, green, purple, and black. So I've got my whole spectrum here. I've got a couple of bowls that can go into the microwave because we're gonna melt this in the microwave in just a second. I've got some skewers and some toothpicks handy. And that's what I'm gonna use for my marbling technique. So the first thing to do is to melt these guys in the microwave. And we're just gonna do that in 30 second bursts, stirring halfway through the process. And we're gonna put both these guys in the microwave. So give them about 30 seconds. And if you haven't checked out any of Wilton's classes you can do so, they have some great dipped cookie methods, of course I'm gonna show you this marbling technique on Oreos, but you could do this on any cookie. - [Brian] We're also live. - And we're live! Brian's reminding me that we're live so if you have any questions feel free to write in and ask questions and Alison will shout those out and hopefully I can answer them for you. I'm giving this a few more seconds and then I'm gonna give it a quick little stir. We want it to be melted. We don't want to over cook it. So those are still pretty firm. They're staring to melt a little. I'm gonna keep them in there for another 20 seconds or so. Keep on eye on them, just because, like I said, you don't want to overcook them. They will go from sort of a melted state, and if they're in there really too long, like you put it on five minutes and forget about it, they can kind of seize up again. So you just want them to be pretty soft and workable and it'll stay that way for quite a while. Let's check on them again. See how these look. Oh yeah, so melty. That is perfect. It may look like you need to put them in again, but actually, if you just give it a good stir, all of that will incorporate. And I don't think we need to put them back in the microwave. Let me grab the other guy out of here too. Don't want to forget about him. And I think Wilton makes a pot that's microwavable too, which is also very handy. I love playing with these candy colors and candy melts with kids. Just super fun. Can do some kitchen science and some painting combined. Okay, those look good. Gonna keep these just here cause I'll reuse them. And I've got all my candy

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colors lined up, the higher the contrast, the better. So I could do something like yellow, but that's gonna be a very subtle contrast with the white chocolate. Instead I'm gonna go with pink. And I don't even worry about peeling this off because as you can see, this will dye your hands. I just place my skewer in there, pop it open, and then dip this in. You can also use toothpicks. You just want to do a very quick swirl. I don't want to over mix this. Because then I'll just get pink and not marbled. I'm gonna give it a dip. Shake off a little excess. And then put it right on a cookie sheet. My serving tray. You could of course eat these while they're hot, that would be delicious. But it is nice to also let them set up a little. Which probably takes maybe about five to ten minutes for them to stiffen. I'm using the Oreo Thins so that I can put extra chocolate and not feel as guilty about it. It's looking really pretty. I think the key to this for trouble shooting and your success rate is really not over mixing. Now let's say I want to switch colors. I can mix this in so I have a really pale pink and then add more pink. I could do a red. I could add in orange now and get a really soft color shift. I was thinking let's do some blue on top of this, see what that looks like, now that I've mixed this into a pale pink. Opening up my blue. Using a new skewer. And if you're just joining us, I'm making marbled cookies, kind of an inspiration from my surface design class that launched this week. I'm using candy colors for coloring these candy melts. You have to use an oil based coloring agent. You cannot use regular food coloring to color chocolate because it's oil based. Makes all the difference in the world. Oh my god, I love that, it's so fun. I think these would be so cute at a birthday party, you could of course just mix in some regular Oreos with this and just sprinkle these fancier ones through out. I'm gonna give this another mix, I want to keep the contrast really high, so now I'm mixing kind of a lavendery color. We're gonna do another blue swirl on top. And I think it's fun to work like this because then you get this nice ombre range. Go back to my blue. Swirl it, but don't over swirl it. And dip. So pretty. Remember, I'm live so you can ask questions if you have any. This technique is very, very simple. You could also work with colored candy melts. Wilton's makes colored candy melts so you could start with a color other than white. You could do a double dip once these are dried. You could dip again. I'll start over there. Now once you continue mixing, spending on if you've used your warm and cool colors, you're eventually gonna wind up with the gray. If you were using paint you would probably wind up with a brown color, but when using these candy melts, you wind up with a sort of gray color. And because we're swiftly approaching fall, and because Halloween is my favorite holiday, I thought it would be really fun to try gray, with maybe some black marbling, because there is a black candy color and I haven't used it yet. So I want to see what that looked like. This guy is still warm, I put him in the microwave a little bit earlier, you have a pretty good amount of working time with this which is really nice. So you can see I haven't opened this one yet. Just pop in there. Get my color. That way I kind of avoid making my hands too messy. Let's just do a little swirl and see what that looks like. And let's use our dark Oreos. It's a very subtle marbling there. I'm gonna move this over and we can keep this our sort of Halloween palette. This'll be our unicorn palette over here. Maybe I'll add a little more black to this. Use a new skewer, you don't want to dip your chocolate directly into your coloring. Let's get some really pretty. Black and gray I love that. Sort of classy marbled cookies, who knew. Wilton also has some really fun pearl dusts, you could sprinkle pearl dust on here. That would be really fun. You could add sprinkles. The chocolate stays warm so you could put a few things on here while the chocolate is soft. And they would stick really nicely. - [Alison] Courtney, for those just joining us, could you tell us other ways to use the marbling technique? - Hi everyone, if you're just joining us, I was making some marbled cookies using Oreos, candy melts, and some candy coloring. And I thought of this because my surface design class launched this week and I thought it would be fun to apply some of those

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surface design principles to cookies. Why not, right? Marbling has a different kind of tradition. It's mostly used for papers, decorative papers, in like 15th century Italian books, illuminated manuscripts, that sort of thing. There are many, many interpretations of marbling. In fact, we have a class on our site with Jody Alexander that's called Suminagashi Marbling and that's using a water based ink, that's a Japanese technique. Of course, the Europeans have done it using an oil based technique. And the principle is that the oil sits on the surface of water and it allows you to get that resist. So you can create a patten on the surface of the water, dip your paper into it, lift it up, and all of that beautiful marbled pattern stays on the paper. We're kind of using a similar principle here. This mixes in so it's not the full water oil resistance that we're working with. We're just using the candy colors and really mixing them in very lightly so that we can still get this marbled effect. Good question. And I think that's everything for marbling. I could of course go through six boxes of Oreos and believe me, I have. I made some earlier. An array of colors. It started with my white and pink. Then I added some red. I mixed that in with some blue to get this lilac color. And then did red marbling on top of it. I added some orange, I did more blue. I got kind of a blushy undertone and did like an indigo color on top. And really the sky is the limit. You could go all the way to gray, like I just did with the black. Which I think would be really fun for Halloween. You could of course dip those in just white and orange which would also we really fun. And if you haven't checked out my surface design class, or you haven't checked out the Wilton's classes, cause they have some great classes on cookie decorating and cookie dipping. You can check them out on creativebug.com, using the promo code Facebook30, which gives you 30 free days of Creative Bug, and you can check out my class and all the others. And you can join us live for these shoots on Tuesdays and Thursdays at 4 pm. If you're following along on your mobile device, hit the follow button to get notifications and like and share. We'll see you next week.

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