Watercolor Cookies with Wilton with CBTV Live

Chapter 1 - Chapter 1
Watercolor cookies
(upbeat electronic music) - Hey everybody, welcome to Creativebug Live. I'm here with Robin and Robin's in with us all week. She is from Wilton. Tell me a little bit about what you do. - I work for Wilton, I've been there for a lot of years and I teach. I'm also a cake decorator, obviously - Yeah. - And I'm also a painter. - I love that and you do, you said mostly watercolor, right? - Yes, I mostly do watercolor. A little bit of acrylic. - That's awesome. What's so exciting is that Robin has been here with us all week and she's showing a surface design technique so painting design technique for cakes and cookies which is blowing my mind. I'm so excited about it. She's gonna demo for us and with me too, how to paint on fondant which is really cool. Remember because we're live, you can write in and ask us questions and we'll try to troubleshoot them as best we can and we also have some off camera Wilton crew here who can maybe ask some questions on some of the previous classes if you guys are familiar with those. So welcome. So what do we have in front of us? - [Man] Your necklace. - Sorry, my necklace is in the way. Just put this in the back. True live. Alright, so in front of us we have fondant. - Right, we have a nice sheet of fondant and this is gonna be our canvas palette today. - [Courtney] I love it, yeah. Cool and this you can put on cakes and cookies? - [Robin] Right, you can go ahead and put them on cakes or cookies. Roll it out, put it over the top of the cake. You can take a cookie cutter and cut the shapes out and then attach them to your cookies. - Which is so cool. So this is like a thick, edible sheet of sugar essentially. - [Robin] Basically sugar and a lot of other magical ingredients. - [Courtney] I love it. So we just have this on some practice boards like some cardboard cake boards and then we have some brushes now. The brushes are really important, right? You can't just use a craft store brush? - That is correct. You want to make sure that you're using food-safe brushes. You don't want to go into the craft closet and pull out your watercolor or your acrylic brushes because there may be some chemicals in those brushes and you want to make sure you've got a food-safe feral that you're using with your brushes. So go out and-- - Yeah, they're not that expensive and they just stay in your kitchen instead of in your craft studio. - Right. - So these are key. This is like one of the important things. And then in here we're using like an egg crate for our palette and all of our colors, this looks like Easter egg dye, but it's not. It's actual icing gel color, right? - [Robin] It is, it is. These are concentrated gel food colors and all you have to do is just use a small amount and you can add them to buttercream icing or today, we're actually using lemon extract to thin them down and create a really cool paint medium. - Yeah, so you're not gonna thin them down with water. I wouldn't advise using your grocery store colors because these come in a bunch of amazing colors including like a hot pink which I'm obsessed with and we have them diluted here with a little bit of a lemon extract. We also have some pearl dust, right? - [Robin] Correct. - [Courtney] That's what these are and we're gonna show you how to use those as well. - [Robin] Right. - [Courtney] Cool. So should we start painting? - [Robin] We should. - Alright. - Alright. - We're gonna start out with our flat brush and we're gonna dip it into our thinner medium and we're gonna be creating some really pretty watercolor blooms. We're just gonna kind of whoosh it on - Okay. - to paint it. - [Robin] We want it to be a little bit thick. - [Courtney] I'm using a peach color and Robin's using orange. - [Robin] Yep. And so we're just gonna lay that down. You want a little bit of liquid because once you have it on there, we're gonna go back and grab our round brush and a little bit more intense version of that color-- - Okay. - or another color. -

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[Courtney] Okay. - [Robin] And we're just gonna drop it in. Well that's not the round brush. - [Courtney] That guy, here we go, yeah. - [Robin] I'm gonna start out with orange, but I think I'll do a few different colors in here. Just kind of dab it in. If it's not thin enough, we can go ahead and add a little bit more of the extract - Okay. - 'cause mine's not quite - [Robin] thin enough. - [Courtney] Just you're trying to get an inky consistency it seems like. - [Robin] Yep, definitely. - [Courtney] This is a lot like using watercolor which is so cool. - It is. - [Robin] Basically, it's just like watercolor when you add a darker color over a wash, it just sort of moves like water. - [Courtney] Love that. These are so fun. - [Robin] I'm gonna try another color in there. - [Courtney] Okay. - [Robin] I think I'm gonna try pink. - I might have mixed my peach and my pink on accident, but that's okay, we'll see what happens. This is just like painting for surfaces then because we're actually gonna cut these up and put them on cookies which means you don't have to love what you've painted, you can just take a little snippet of it which I love. - We're gonna get some random kind of effects going on here. - [Courtney] I just dipped it in another color which I probably wasn't supposed to do. Do you recommend washing your brush in some water? - Yeah, you probably should. We got some blue in here and you probably want to be really careful to not mix your blue. I think the blue and orange would probably work. You get purple. - I love purple. - Very cool. Okay, I'm gonna do a blue background. - [Courtney] Ooh, pretty. - [Robin] We'll see what happens to that. Now one other thing you could try with the pearl dust on here, we could try to drop some of the pearl colors in there - Oh, cool. - [Robin] and see what happens. - [Courtney] I'll add some more. So the one thing about the lemon extract, right, you said that it evaporates really quickly. - [Robin] It does. - [Courtney] So if you need to add more, you can. - Exactly, exactly. - I'll just add some more. - [Robin] You think it's too thick because you really kind of want that to be like a paint consistency. - [Courtney] Okay, there you go. - [Robin] I'm gonna try adding some yellow to this blue. - [Courtney] Ooh, awesome. - [Robin] Now, I don't really know what's gonna happen, but you can always eat your mistakes. Oh my gosh, look at that. - [Courtney] Oh, I love that. That's like galaxy. - [Robin] So totally cool. - [Courtney] This is awesome. - [Woman] We have a lot of folks just joining us. - [Courtney] Hi everybody, welcome. - [Woman] Can you explain what you guys are doing? - I'm here with Robin. She's been here all week. She's a long time Wilton educator, she's a painter and a cake decorator and she's showing us some painting techniques that look like watercolor, but this is actually fondant we're painting on which is the rolled out kind of sugar paste. You can put it on cookies and cakes. Wilton sells it pre-made so you don't even have to make it, you just have to roll it out. I think they even sell a rolled-out version. Yeah, we're just really playing with some different effects here using gel icing color that's been mixed with a little bit of lemon extract. - Extract. - And we're dropping in some pearl dust and some more concentrated color just to see what happens. - [Robin] I'm really liking the pearl dust. - [Courtney] I think mine is not liquidy enough, but we'll see what happens. - [Robin] You can add more of the extract. - [Courtney] Yeah, maybe you can't see this, but these pearl dust colors are just like metallic watercolor. - Alright. - They're incredible. - [Robin] I like this. - [Courtney] Oh my God, that's so pretty. - [Robin] This shimmery look is so pretty. Going around the edges. I'm gonna add some of the pink, too. See what happens with that. - [Woman] Courtney, can you mention our two month offer? - Yeah. If you guys haven't seen or are new to Creativebug, you can check out two months of Creativebug for free. You get one class to keep forever and you get a 30% off coupon at Joann's which means you can go buy your supplies to do what Robin and I are doing now. We'll also have some previous Wilton classes on cookie and cake baking as well as decorating, which means if you're not sure how to make cookies covered in fondant or cake covered in fondant, you can check out those earlier classes. Do you bake a lot of

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cakes? Are you like the go-to cake decorator? - I am the go-to cake decorator. I really like it though. It's really a lot of fun. - Yeah. - It gives me an opportunity to try out lots of techniques and to continue to learn because that's what it's really all about, you know? - I love that. - 'Cause there's so many new things you can do. This in itself is like really new. - Yeah, how long have you been doing this kind of painting technique? - Well, I've been a painter for about eight years-- - [Courtney] Oh wow. And just like in the last year or so, I've really just started experimented with actually painting on cakes. - [Courtney] Oh, I love that. - [Robin] So it's a little new to me, but it's so easy. - [Courtney] Yeah, this is really free form. I don't know if you guys can see how silly we're being and really unregimented. - [Robin] Oh, you already did the blue and the pink, I was gonna try that. - [Courtney] Yeah, try it. - [Robin] Okay. - [Courtney] I didn't get enough liquid into my pink luster dust there. We're just using these lollipop sticks to stir, but you can also use toothpicks. You can see how much of this color, just how little of it, goes a really long way. - [Robin] Yeah, very concentrated. - [Courtney] Which is awesome. Now you can't mix it in water, right? It has to be the lemon extract. - Correct. - Mostly? - [Robin] I would say because, while you could mix it with water, it's probably not gonna evaporate very quickly. - [Courtney] Oh, I see, gotcha. - So the whole thing is you don't want it to sit on the surface of your fondant for very long because it'll make it wet. - Okay, right, so it can break down the surface of your fondant. So this is perfectly designed for this kind of application. - Exactly. - Oh, I love the gold and the blue there. - [Robin] I know, it's so pretty. - [Courtney] These are really fun, so pretty. - [Robin] Alright, what haven't we done yet? - [Courtney] I don't know, we could do something more monochrome. Uh oh, I don't think my brush was washed off very well. - [Robin] Yeah, hmm, hmm, hmm, hmm, hmm. - I love this peachy tone. - I'm gonna try another peach. - [Robin] Now that's pink (laughs). - [Courtney] Pink is pretty. - [Robin] Pink is good. I'm gonna do more pink and peach. That's what I'm gonna do. - [Courtney] Love it. Yeah, it seems like the wetter you work, the better these spread. - Exactly. It's like watercolor when you have a nice wash and sometimes you don't really want that always in watercolor, - Yeah. - But it's really cool here. Alright, peach. Peach, peach, peach. - [Courtney] They're so fun. - [Robin] I think that's actually orange, but I'm gonna... I think that's orange. I'm gonna try this one. - [Courtney] Oh yeah, you have kind of a lighter orange and then a darker orange. I might be breaking some of the rules here, but-- - [Robin] There are no rules. - [Courtney] I didn't wash my brush very well. (laughter) - There are no rules. So if it doesn't turn out exactly the way you want it, you can just eat it. - Yeah, that's true. Cut it up which I love. Now, this probably has to dry a little bit before-- - [Robin] It does. - [Courtney] Can we heat it up with a heat tool? - You could, but you'd want to be a little careful before, well first of all, you don't want to cook it, you don't want to melt it. - Oh yeah, good point. - But we could do that, but before we actually cut it we'd want to make sure it would sit for a little bit. - Yeah, okay. - Yeah, it's actually drying relatively fast which is great. - [Courtney] I kind of worked a little bit large, but you still have some space. Do you want to show us some brush stroke methods? - [Robin] Okay, sure. - [Courtney] You had done some really fun dry brushing techniques and things. - Yeah, basically I'm just taking my wide flat, the wide brush with the flat end-- - Gotcha. - And I am going to dip it in I think maybe in my little bit more intense color here and you can either use the wide side or the end and if you do just like a little flicking motion, you can create some nice brush strokes. And these are just for fun, again. These are not like making anything in particular. The faster you move the brush, the more edgy, feathery, it's gonna look. - [Courtney] Wispy. - Yep, wispy. And the slower, the more flat line you're gonna get. - Oh I see, okay. - Yep. - [Courtney] Love this. - [Robin] I'm gonna rinse that out. I'm gonna put a little bit over the top or kind of put something else in here. Let's see, I think I'm gonna

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go with this one. - [Courtney] So you can layer. - [Robin] You can layer. Yep, you might want to blot your brush a little bit. - [Courtney] Okay. - [Robin] Excuse me, between applications just so that it doesn't get too wet and you can do various designs. You can go all in one direction or cross them over. - [Courtney] I love that. - The more pressure you put on the brush, the more intense your line is gonna be. The less wispy your line is gonna be. - [Courtney] I see, yeah, so more pressure is more darker, solid strokes. - [Robin] Exactly, but they seem like they're layering pretty good. - [Courtney] Oh my God, I love it, so fun. It's kind of like painting on porcelain, right? I think that's something that you said-- - [Robin] Exactly. Something I've always been impressed with is porcelain painting. - [Courtney] Love it. Now, you told me when we were at lunch that your grandma was a porcelain painter, right? - [Robin] Yeah, she was a porcelain painter. - [Courtney] That's so cool. Did she do that for a living or was it a hobby? - No, it was hobby. Actually her and her sisters all did it. - Oh wow. - So I've inherited some of her amazing porcelain plates. - Wow. - So yeah, I was always aspired to be a porcelain painter. - Yeah, well this is pretty close. It's like the edible porcelain. - Exactly. - [Woman] Courtney, can you tell everyone who's watching when Wilton's classes are going to be coming out? - That is an excellent question and that is a Liana question so I actually don't know. - [Woman] July, they're coming out in July. - July, the answer is July. We do actually have some Wilton classes now on both cake and cookie baking and decorating and then Robin's classes. She's been here filming a week we need a chance to edit those and make them really special for you guys. So they'll be coming out in July. This is just a teaser test of what she's doing. We've got a lot of really cool techniques using ombre, dusts and pearl dust, painting with icing which I've never even heard of. It's pretty spectacular. So yeah, this is just the tip of the iceberg and I really don't actually even want to stop and go onto the next step because this is so fun. - I know, this is. - I love layering. So I happen to just be using the pearl dust right on top and that works really well and so are you. - [Robin] Yeah, I did it. Yeah, you could also use the pearl dust dry if you want to - Oh, okay. - You could go ahead and let your whole palette here dry out and then go back in and add a few accents with the dry pearl dust. - It's amazing that it's edible. It's kind of insane. It feels just like paint. Alright, maybe is there is a section that's dry enough we could try cutting it out? - [Robin] Yeah, I'm just gonna touch it here a little bit and see whether or not, yeah, this one's looking pretty dry. - [Courtney] You don't want it to be tacky, is that the feeling? - [Robin] Yeah, exactly. - [Courtney] Okay. - [Robin] Some of them are a little bit tacky. These ones here aren't too bad. - [Courtney] This one's so pretty. It's like a really pretty spring palette. - [Robin] Yeah, I love it. We can give it a shot. - Let's try it, let's try it. So we're just using a round cookie cutter, but you could use any shape. Now, I have to say that the fondant has been sitting for a little bit. The drier the fondant, the easier it is to paint on, but it might be a little bit tougher to cut so bare with us. - Yes, exactly. So one of the things you can do is you can catch more than one portion of your colors that you've laid down here or you can just go for one solid effect like that or you could go here in the middle and pick up some random colors. - [Courtney] Little bit of negative space. - [Robin] Yep, exactly. So I'll try this one since it's pretty dry. - [Courtney] Cool. - [Robin] And it is a little hard, but there it went. - [Courtney] I love it. - [Robin] Ooh, I think this is also pretty down here. - [Courtney] Yeah, that's so beautiful. Yeah, let's do that one. - [Robin] I think this one is pretty dry. - [Courtney] Oh my God, I really just want to paint fondant like all day. - [Robin] I know it. - [Courtney] Oh my God, look at that, so pretty. - [Robin] Well, those are still a little - Tacky. - Tacky. - [Courtney] What about this section here? Little bit of white space. - [Robin] Yep. - [Courtney] I'm gonna try making one. - [Robin] That's so pretty. - That looks pretty dry right in there. - [Courtney] There, okay. Oh yeah, yeah, yeah. This is like my princess cookie; it's very pink. - [Robin] I love it. How 'bout some

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pink and purple? - [Courtney] I know, right? - [Robin] Fun? - That's like the classic. - Oh, that's so pretty. - [Courtney] This is so fun once you cut it up. This is just like, I make paste paper, which is like a painting technique for book arts and then you use like a circle punch just to punch out little sections-- - [Robin] Oh, that's pretty. - [Courtney] Then you don't have to worry that your whole painting doesn't sit well altogether, but little parts of it are so, so pretty. Oh my God, this is so fun. - I know, it is. - Okay, now we can attach these to cookies, right? - Correct, correct. - So we have so sugar cookies here. I'll move this over so everyone can see. And then what's in this little bowl here? This is our glue? - [Robin] Yep, it's a piping gel. It's like an edible glue. - [Courtney] Okay. - [Robin] So you just want to make sure your brush is cleaned out a little bit. You don't have to put very much of the piping gel-- - This looks like hair gel. - On the surface, - [Courtney] But apparently it's sweet. - [Robin] Yeah. - It's definitely fancy. - Yeah, a little bit. - [Robin] Yeah, a little bit sweet and just brush it on there. - [Courtney] Cool, so as thin a coat as possible? - [Robin] Yes. - [Courtney] Alright. - [Robin] That is right. Because you don't need very much. - [Woman] We have a question. Lorena is asking if the paint can be used on chocolate? - Oh, can you? - Not sure. - Probably not on chocolate? - Not sure. - I think the color dust, I think you'd have to, I don't know, Mark Tilling actually uses, we just had these chocolate classes come out and Mark Tilling uses a pearlized edible dust in his chocolate. So you should check out his class because he would show you how to use it, but you could use the Wilton color dust for that. It doesn't sound like it goes with-- - [Woman] The icing gel colors won't go well because it's water-based. - So the icing gel colors will not work because they're water-based and chocolate is an oil base, but he did pearl dust, if you mix it. - [Woman] You could dust it over. - Yeah, but you could use the pearl dust to dust on top of like a chocolate bar which is what Mark uses in his class. So you could check out that class. So we're just putting a super thin layer of gel. Sorry, piping gel and then we just take our little cookie top (gasps) oh my God, it's so pretty. - [Robin] That is so sweet. - [Courtney] I love it. - [Robin] It looks like baby colors. - [Courtney] Yeah, it does. It's really perfect for a baby shower. Look at that, it's so pretty. Oh my gosh, I love this. - [Robin] I'm gonna do another one here. - Okay and then how long, so you bake the cookies before your fondant roll out like an hour before you're gonna paint, or? - [Robin] I usually bake my cookies, I mean you could bake the cookies the same day-- - [Courtney] Okay. - [Robin] And then go ahead and put your fondant on-- - Okay. - The cookies. - [Courtney] Can you make the fondant in advance if you wanted to or like right before? - [Robin] It's best to let them set for a little while so just that if you have piping gel, especially underneath them, you could actually let them sit for 24 hours. - [Courtney] Okay. - So that they have a little time to dry and then you can go ahead and start painting. - I love this. There's so many possibilities. We're just using a circle cookie cutter and round cookies, but you could match that, right? You could do flowers and other shapes. - [Robin] Oh, absolutely. Any cookie cutter shape, you can create really unique and beautiful cookies. - [Courtney] Awesome. - [Woman] We have another question. - [Courtney] Yes, we have another question. - [Woman] Sydney is wondering what would you do with the leftover fondant? - Ooh, well we're gonna try and use up as much of it as we can-- - Yeah. We're of course not being super judicious here. Like normally, we'd probably paint the whole surface. - [Robin] Right. - You can leave negative space, but then try to keep your cookie cutter as kind of as close together so that you're wasting very little. We're being a little bit liberal with it just because we're on the live show waiting for things to dry. - Right. - But you can't like re-roll it, right? Once it's got all that dye in it or coloring. - Yeah, you wouldn't want to re-roll it with the dye in it. This has sat for a little while, so it's probably gonna be too dry to try and re-roll it. - So you just compost it. - Yeah. - That's the answer. - Pretty good answer. - Thank you so much for being here this week. We're so

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excited for these classes. They're coming out in July. It's gonna be surfaces and techniques for cookies and cakes. And you have a birthday party you're going to this weekend, right? - Yeah, my little baby granddaughter, Maddie, is gonna turn one. - That's awesome, but of course, we've kept her here so she doesn't get to make the cake. You just get a chance to eat the cake. - Exactly. - That's true. Thank you so much for joining us on the live shoot and we'll see you next week. (upbeat electronic music)

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