HOW TO USE WAFER PAPER

STEP 1 - *START WITH A GREAT COOKIE*

We swear by our No fail Sugar Cookie Recipe, but you can use your own favorite gingerbread, shortbread or sugar cookie recipe. If time is an issue, you can also use store bought cookies. Cut out your cookie shapes to match the wafer paper design you have selected and bake.

STEP 2 - *ICE WITH ROYAL ICING / FONDANT*

Wafer paper adheres best to cookies that have been iced with Royal Icing or covered with fondant. Our packaged Royal Icing Mix is easy to use, just add water and mix. Prepare the icing to a "flooding" consistency and pour into a squeeze bottle with piping tip.

Note: To determine if your royal icing is the right consistency, drag the tip of a knife through the surface of your icing. If the line disappears in about 10 seconds, your icing is ready to use. If it takes longer, the icing is too thick and you will need to mix in more water. If your knife line disappears in less than 10 seconds, it is too runny and you will need to add more confectioners sugar.

Pipe a border around the edge of the cookie and then fill with royal icing. As you see from the picture, the piping edges don't have to be perfectly neat-all minor sins will be hidden!

STEP 3 - *CUT WAFER PAPER TO SIZE*

Using craft scissors, carefully cut out your wafer paper images to fit the size of your iced cookie. Trim the edges for a clean, finished look.

Pipe a border around the edge of the cookie.
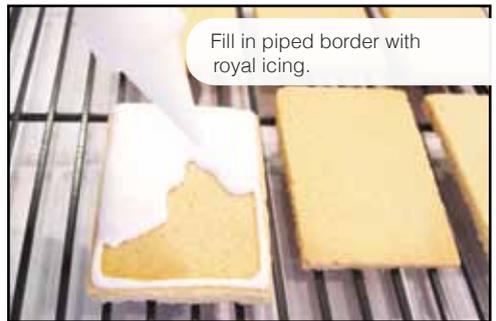
Fill in piped border with royal icing.

Allow iced cookies to dry overnight.

Try our NO FAIL
SUGAR COOKIE RECIPE @
www.fancyflours.com/recipes

Apply corn syrup to wafer paper with a craft brush.

Position wafer paper image on cookie.

Turn over to set image for about 10 minutes.

STEP 4 - *GLUE WAFER PAPER TO COOKIE*

We recommend using light corn syrup as "glue" for wafer paper because it dries cleanly. You can also use clear piping gel. Using a small craft paint brush, coat the the entire back of the wafer paper image with corn syrup. Make sure to cover the edges well. *Be careful not to get corn syrup on the image side because corn syrup splotches will show up.*

Gently paste the wafer paper image on the cookie. Wiggle it into place so it aligns perfectly on the cookie. Press down the edges well, repeating the process a few times until all of the edges stay "glued" down.

Place a paper towel over the surface of the cookies and gently smooth the wafer paper one final time. Turn the cookie over on a piece of wax paper and let set for about 10 minutes. Turn cookie back over and allow to dry completely.

Once the cookie is dry, you can pipe decorative borders, sprinkle with glitter or add other embellishments.

Using WAFER PAPER is like edible scrap-booking. Create gorgeous cookies in a snap! Made of dehydrated potato starch, water and vegetable oil, this thin edible paper is pre-printed with food-safe dyes in many patterns.