

A Piece of Cake Recipe

David M.
Mangelsen's



Bridal 'Topper' Cookies

By Judi in Cake Decorating

Need some special cookies for a Bridal Shower or Wedding Reception? Then, make lovely Bridal Hats and handsome Top Hats. Using your favorite refrigerator cookie dough recipe cut out B1469F-Ladies 4" Hats and B1314X-Tombstone cookies. That's right, a tombstone cutter!

To make the tombstone cookie into a Top Hat cookie, simply use the tombstone cutter's base to remove the rounded top part of the 'stone' leaving 1 1/2" for the crown of the top hat. Bake your cookies accordingly.

To decorate the Bride's Cookie: Roll out white fondant almost 1/8" thick, then texture the fondant with Makin's Texture Set E's lacy mat by placing mat onto fondant and rerolling to 1/8" to add the design. Remove texture mat, and cut out hats with the Ladies Hat cutter.

On back of fondant, lightly outline shape with Clear Karo Syrup making sure to stay at least 1/4" from edge. (Judi likes to use a 3 oz. candy bottle for its' speed and then she can store the Karo in the bottle for the next time.) Turn the fondant back over and place onto the cookie making sure it is even, then gently press around edges of the fondant with your finger to seal the two together. You now have lacy hat cookie.

To do the band and flowers, roll fondant to 1/8" and cut strips that are 1/4" wide and slightly longer than band section of the cookie. Cut several more strips as well and cover them with plastic wrap (or under the flap of a Wilton Practice Board if you have one.) Trace a thin line of Karo on the cookie and attach the fondant band, trimming off excess with tapered angled spatula.

Using another 1/4" strip, lightly trace bottom edge with a damp brush and immediately start to loosely roll the strip lengthwise. Stop as soon as get about 3-4 turns on the strip and cut away from the excess of the strip. Gently pinch to damp base together to open the strip up to create a mini ribbon rose and set aside. Continue the rolling and cutting till you have enough mini roses to completely cover the hat band. (Judi used 9, but it depends on how tightly you roll the strips). Attach to the band with a drop of Karo. Set aside and make more Bridal Hat cookies.

When they are all complete, lightly brush over the whole hat with Super Pearl Luster Dust. (Judi used her Luster Dusting Brush for this) If you want to make a true Bridal Hat, add a bit of gathered tulle to the back of the hat for a veil with a little royal icing and set on waxed paper till dry. Remove the tulle before eating.



To decorate the Top Hat Cookie: Make either gray or black fondant depending on wedding colors to be used. (Judi used Americolors' Super Black. FYI: To make fondant black faster, add a little white color first and it will darken faster).

Cut out fondant with the tombstone cutter and remove the rounded top like you did for the cookie above. Attach the fondant with Karo syrup.

Cut a ¼" strip for the hat band and attach to the cookie, and to add the flat bow simply cut a piece that is slightly longer than half the band length. Using the spatula trim each end at an angle for the tails of the bow and attach to cookie, and gently indent the knot into the bow with the edge of the spatula. Done!

