

Cookies With Their Butter Side Up!

By Rubberta Stampling

When Australian Leah Young learned about an archaeology-themed farewell party for a colleague, she decided to make cookies and she wanted them to look like fossils.

“I embarked on a hunt for the perfect swirly ammonite stamp,” Leah reports. Not finding anything in her local stamp stores, she took her search online.

“I couldn’t believe my luck when I stumbled on Butter Side Down in the United States. Their fossil images are out of this world! Not only did I find several ammonites, but I found fossilized fish, trilobites and all sorts of unique and quirky specimens. The cookies were a big hit at the party, and I’ve had several requests for them since.”

Although Leah’s main job is a marketing advisor for the South Australian Department of Environment, Water and Natural Resources, in her spare time she runs a little baking project called Antoinette’s Table. She specializes in vintage high teas, soiree styling and special occasion cakes and sweet treats.

As one could expect, the fossil cookies were made with expert care and precision.



Leah Young holds a cookie with a butterfly stamped in the icing.



ICED FOSSIL COOKIES / Leah Young
(Stamp credits: All—Butter Side Down.)

Icing advice

“The best icing to use for stamping is fondant,” explains Leah. This is the type used on wedding cakes. I let it dry completely before stamping.”

To make sure the cookies and icing shapes match, she used the same cutter for both. You can see from the photos how everything lines up perfectly.

For coloring, she suggests mixing gel coloring with a little vodka or a clear vanilla extract with a high alcohol content. This helps the color dry quickly. Never use rubbing alcohol or anything like that in the icing.

Gel coloring is available at stores selling cake decorating supplies. The vodka—well, you know where to find that!

Ink-icing instructions

- To make your ink, use a toothpick to scrape a small amount of gel color into a bowl and mix this with a tablespoon of vodka. Leah use an artist’s paintbrush to paint the color onto her rubber stamp.

She notes that more serious stampers might like to use the gel coloring on a new, un-inked stamp pad and add their vodka to this.

- To get the heritage brown color for the fossil stamps, she mixed Wilton's Brown Marron with a drop of Absolut Vodka, adding "This is the drop I had at home, but cheap vodka works just as well."

- Should you find your stamp 'flooded' with color, be sure to blot it on a piece of paper towel before stamping your cookie. Leah finds this usually only happens with the first application and then she can "happily paint and stamp away after the initial blotting."

- For better precision, try mounting your stamp on a



UN-ICED FOSSIL COOKIES / Leah Young

(Stamp credits: All—Butter Side Down.)

Resources

Antoinette's Table. Information about Leah Young's specialty cooking business can be found at www.facebook.com/AntoinettesTable.

More information on **stamping on icing** can be found at www.flickr.com/photos/niceicing/5389884517/in/pool-1079927@N25.

clear acrylic block so you can see through to exactly where your stamp will land on the cookie. If you don't have an acrylic block the back of an empty CD case works well.

Now it's your turn to turn some plain cookies and icing into fossils, leaves, flowers—whatever your stamp collection holds. Happy cooking—and eating, too.

