

Turn your homemade cookies
into yummy edible bouquets!

*We have cutters, icing, embellishments and plenty
of decorating ideas to get you started!*

baby bliss

How do you make a baby bouquet bounce? Try mixing shower-themed cookie cutters with a mix of versatile geometric cutters. Go for non-traditional colors, like sherbet orange and lime green. And use bold patterns, like stripes, polka-dots and carefully piped lace. Oh baby, that's sweet! **Tip:** *There's more than one way to dot a cookie! Try edible pearls instead of icing! Place them strategically for a 3-D pattern, or cluster them together for bubble bath-like dimension.*



party pops These cookie pops are the life of the party...and it's easy to see why! They're an eye-popping arrangement of colors, patterns and textures on a variety of chic, celebratory shapes. To get the look, you'll need cookie cutters, lollipop sticks, decorator icing and bright sanding sugars. And if choosing the container has you stumped, go for a ready-made flower pop kit. It comes with a flowerpot-style vase that's designed especially for cookie bouquets.

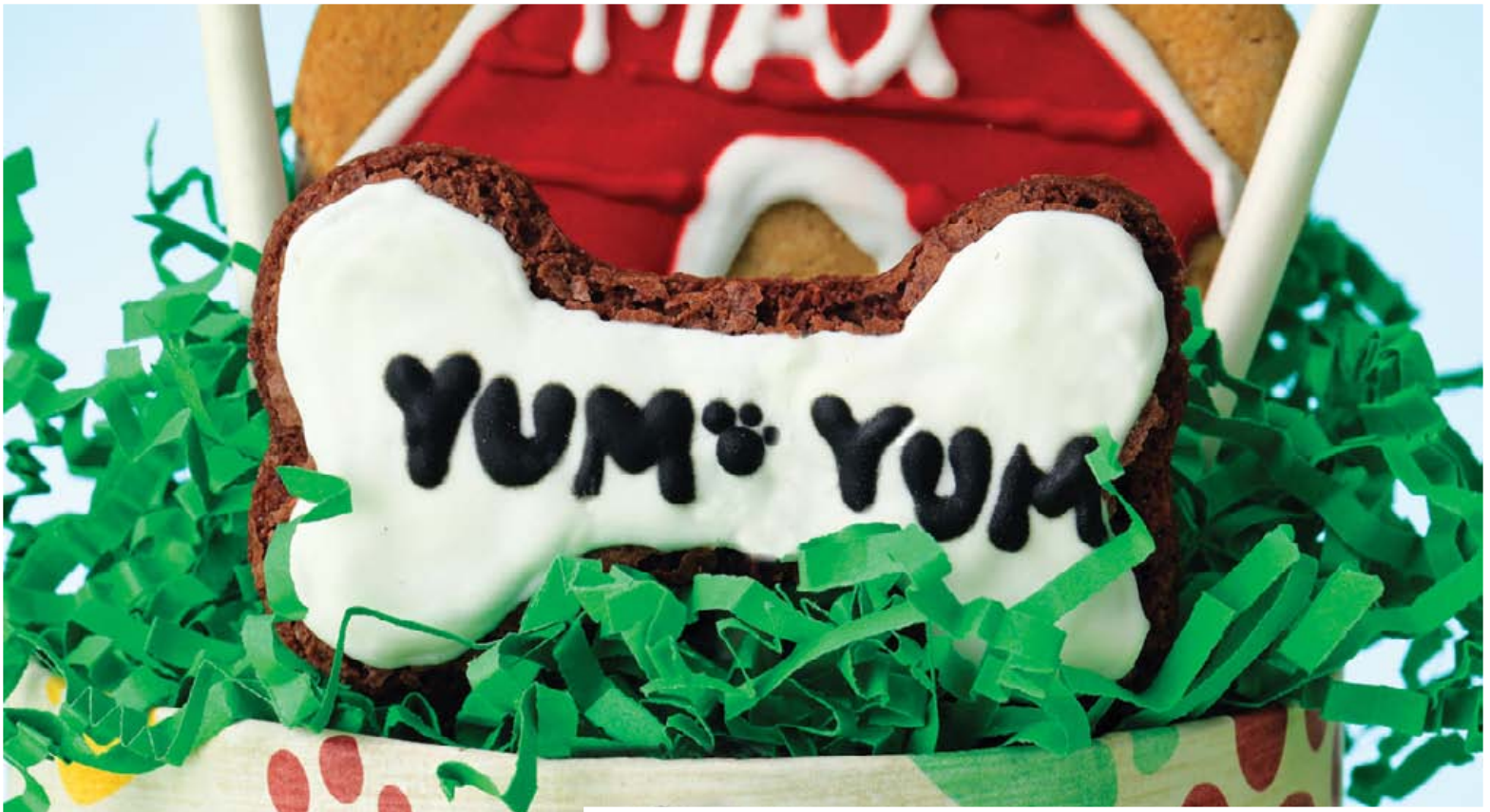


≈ **piece of cake** This cupcake tops our pretty pop list. It's a look that sparkles with shimmering sanding sugar, and it's super easy to create. Pipe the outline and the details first, and allow them to harden. Next, flood the cookie with icing in sections, one color at a time. We flooded the orange section first, applying the sugar while the icing was still wet. When that section dried, we moved on to the blue.

wedded wishes

The bridal bouquet? Oh, you'll make it yummy with a gorgeous collection of custom-made wedding cookies. Stick to classic shapes for elegance—we carry cutters that range from simple circles to basic flowers. And add glamour with cake sparkles, sanding sugars and glowy edible pearls. **Tip:** Love the sugary, reversed monogram? We piped on our design, including the elegant letter. After the initial design had hardened, we flooded the center with orange icing and sprinkled it with sanding sugar.





Fred's Favorite Doggie Treats

- | | |
|--------------------------|---|
| 2 cups whole wheat flour | 1 cup peanut butter
(chunky or smooth) |
| 1 tbsp. baking powder | ¼ cup puréed banana |
| 1 tsp. vanilla extract | |
| 1 cup milk | |

Preheat oven to 375°F. In a bowl, combine flour and baking powder. In another bowl, mix peanut butter, vanilla, puréed banana and milk, then add to dry ingredients and mix well. Place dough on a lightly floured surface and knead. Roll dough to ¼ inch thickness and use a cookie cutter to cut out shapes. Bake for 20 minutes on a greased baking sheet until lightly brown. Cool on a rack, then store in an airtight container.

pooch pal »

For a little guy who loves his dog, make a bow-wow bouquet in a do-it-yourself vase. Make a variety of canine shapes—think bone, doggie and people-shaped cutters. And display them in a paper-maché box, embellished with paw print scrapbook paper. Now, that's certainly worth a wag!

Warning: *The treats shown here (at the right) are for people only. Sweets, especially chocolate, can be extremely harmful to furry friends. We've included a pet-friendly recipe above.*



all girl »

Pretty in pink is the theme of this adorable birthday bouquet. We filled a playful basket with a bevy of so-sweet cookie pops, including scrumptiously decorated cupcakes, a besprinkled gift box and a dotty monogram. But what's our favorite part? A basic puppy dog cookie, done up like a girly French poodle! **Tip:** We used decorator icing (sold in powder form) for each of these designs. Simply mix according to the manufacturer's instructions, and then tint with color paste.



« it's a wrap

These goodies are good to go! Give a finished look to your edible arrangement with professional-style packaging. We used the gift bag that came with our flower pot cookie pops kit, but we also carry simple treat bags, rolls of cellophane and handy shrink wrap.



« *little man* Does his outdoor hobby have you at a loss for the perfect gift? Go for an edible bouquet with help from our extensive collection of cookie cutters. Use readymade decorator icing to reel in some friendly fishes. Then suit up a simple boy shape for a day at the lake. **Tip:** *The vase shown here is part of a pre-made cookie pop kit, but you can use any container for display by outfitting it with craft foam.*

» *girl power* If she's all about that ball, make her game day with a custom-made cookie bouquet. Start with a gingerbread man style cutter—you can turn

it soccer-chic with our simple decorator icing. Then add the game gear of your choice, from a giant foam hand to a simple soccer ball. So much fun!

Tip: *To create a 3-D nose, flood the face section of the cookie with icing and allow to harden. Then pipe on a dollop of slightly denser icing. Done!*

