

Leaf Cookie Stencils





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To me, autumn is the coziest season. And cozy means staying at home. But I'm a social creature, so what's the solution? Why entertaining at home, of course! Today, I've got a fun project that involves making beautiful stenciled cookies. These cookies are fun to make and fun to share!

MATERIALS:

ScanNCut; Mats (Photo Scanning Mat, Middle Tack Adhesive Mat); Stencil Material; Pen and Paper/Marker: Royal Icing/Frosting: Cookies; Spatula/Pick

step 1. Trace your cookie shape onto paper with a pen. (To ensure a strong line, retrace or use a marker to go over your traced leaf shape.)



step 2. Load your paper onto the Scanning Mat. Then, press "Scan to Cut Data."





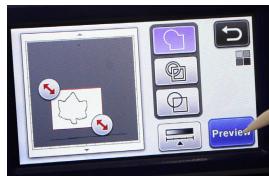




step 3. Choose the top button (outline) on the next screen. Then, crop the section to capture the leaf image.



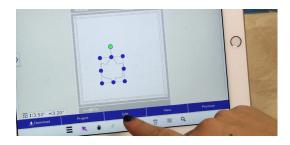
step 4. Preview the image, and adjust as needed. Then, save it using your preferred method.



step 5. At your computer (or tablet), open your leaf shape in ScanNCutCanvas, and then click the "Edit" button.



step 6. Select the leaf, click the three bars, and edit.





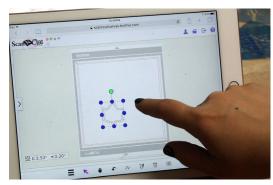


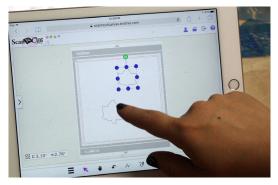
step 7. Click the "Offset Line Feature," and choose the "Inward" offset line. (Adjust spacing, if desired.) Then click "OK."

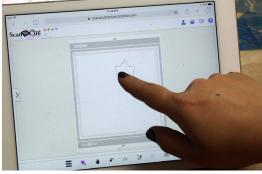




step 8. Once you have the two leaf shapes, separate the two, and delete the outer (original scan) leaf shape.







step 9. Download the smaller leaf shape.





step 10. At your ScanNCut, pick "Pattern" from the home screen, and choose the new leaf shape we created.





step 11. Load your stencil material onto a cutting mat, and scan.

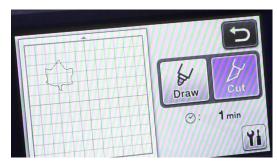


step 12. Move the leaf to an area where you will have a decent border. (This space will act as the shield.)





step 13. Perform a test cut (as always), and then cut your leaf.





step 14. Be sure to clean the stencils thoroughly before applying them to food.





Note: Neither the ScanNCut machine nor the accessories are designed to be used with fondant or any other type of food product. Please keep food items away from the machine.





TECHNIQUE #1

step 1. Lay the stencil on top of your cookie. Hold the stencil down firmly with one hand.

step 2. Take a small spatula or (clean) palette knife and scrape the icing across the top of the stencil's opening.



step 3. Thin the icing out by scraping off the excess, and then carefully remove the stencil.

TECHNIQUE #2

step 1. For a larger stencil, place a stack of playing cards on either side of your cookie. This will lay the stencil on top of the cookie platter, and make it easier to apply the icing.



step 2. Again, follow the same steps as in "Technique #1" by smoothing icing over the design, and scraping off excess.

Tip: The fewer passes of icing, the better, as it will ensure even coating and a cleaner design



step 3. Scrape off the icing from the edges using a pick.







TECHNIQUE #3

step 1. Use the same first step as in "Technique #2" with the playing cards. Then, lay your leaf stencil to act as a shield on your cookie.



step 2. Then, put your stencil on top of the shield and add the icing (using the same method as in "Technique #2").





step 3. Remove the stencil and you have made an easy way to skip the scraping part.



