

Saturday, December 9, 2022, 10 am. (9:30 set-up) Nancy Blaauw teaching cookie painting

Location: Calvin Christian Reformed Church, 700 Ethel SE, Grand Rapids, MI



Surface: Sugar Cookies

Painting is with food coloring mixed with Vodka. These will be provided by the teacher. You may bring your own. I use the kind found with the cake decorating isle at Hobby lobby or JoAnn's.

We will be painting on sugar cookies cut into various Christmas shapes. They will be frosted with smooth white icing that is slightly hardened. This is piped on when it is slightly runny so that it flows together to form a smooth surface. The teacher will provide 3-4 cookies each to practice on. You may bring more cookies of your own if you would like. The recipe for the frosting is: Powder sugar, milk, and a small amount of clear vanilla to a consistency for piping it on. You can use a royal icing, but I do not care for the flavor as much. There are great YouTube's on how to pipe and flood cookies with frosting.

Class supplies:

- clean paint brushes:
- small round, liner, small flat. Watercolor brushes work great, but they are not required.
- Paper towels
- Paper cups or bowls for clean water. It helps to have a couple different cups. Do not use your regular paint bucket.
- No pattern is needed. Most of the paintings will be freehand.
- Cookies provided by teacher
- Food coloring provided by teacher
- Small cups for food coloring. I will have some available in class
- Container to take your cookies home unless you eat them in class

For more information, contact Lynne Deptula at 616-540-2348 or email: dbrush1@aol.com

Please sign me up for Nancy's December 9 class –

Class fees (check to WMDA): \$20 **Non-members add \$5**

Surface Fees \$15 (check to Nancy Blaauw):

Name: _____ Address: _____

Email address: _____ Phone #: _____

Send checks to: Lynne Deptula, 6034 Parview Dr. SE., Grand Rapids, MI 49546