

## Supply List Candy Bar & Cookie Cake

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### **Approximate Cost of supplies is \$12-\$15 plus \$8 payable to the instructor**

for a reusable decorative container, floral foam, floral wire, colored cellophane, metallic cellophane, and pins

**Purchase** from your local grocery store (housewares department) or at your local craft store (in cake decorating/candy supplies aisle)

- One package Wilton (or other brand) light/milk or dark chocolate candy melts
- One package of Wilton (or other brand) 6" white lollipop sticks
- One package of Nestle 16 1/2 oz. ready-made, pre-cut cookie dough (makes 24 cookies). This is the flat package where the cookie dough is already cut into little squares. Don't buy the package that makes big (size) cookies, and not the tube of dough (where you have to slice up the dough).
- Ten "fun size" candy bars (the little ones you hand out at Halloween such as Snickers, Butterfinger, etc.) You can bring in an assortment of different varieties of candy bars if you like.
- One small bag of plastic or foil wrapped hard candies - any variety

### **Important at-home preparation!**

Your cookies must be baked (with embedded lollipop sticks) prior to coming to class (see directions below). Make a total of six cookies (three will be used in your bouquet - the remaining are your "backups" should any break).

Directions: As directed on cookie dough package, preheat oven and place six squares of cookie dough onto your baking tray. Take one lollipop stick and insert it into the middle of one side of the dough square - insert about 1/2". Push or pinch a little of the dough around the stick to make sure it's making good contact. Repeat this step with other five dough squares. Bake as directed. When done leave your cookies on the baking tray until they've completely cooled - do not transfer them to another surface until fully cooled.

Transport cookies to class on a wax paper lined flat surface.

### **Bring from home:**

- Half roll each of wax paper, saran wrap and paper towel.
- One full (or nearly full) roll of scotch tape.
- One regular size teaspoon (the one you eat with -not a measuring teaspoon)
- one cereal/soup size bowl (plastic microwave safe containers are okay to substitute)
- scissors
- ruler or tape measure
- any size stapler
- pen and paper for notes.

You may want to bring a camera to take pictures of your bouquet in different stages of construction.

If you have any questions please e-mail the instructor, Andrea Janssen, at [ajanssen5@cs.com](mailto:ajanssen5@cs.com) or call her at 586.731.4681