

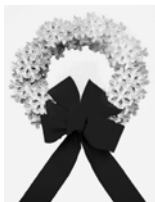
## CRAFT IDEAS FOR ROSETTE ORNAMENTS!

Using the following cornstarch batter, make non-edible decorative rosettes for use as Christmas ornaments, mobiles, window decorations and much more. A great idea for group projects.

### Decorative Batter Recipe:

2 cups Cold Water  
1 ½ cups All-purpose Flour  
1 lb. Cornstarch (1 full box)

1 ½ cups Sugar  
3 Eggs, beaten



Follow directions for making rosettes on prior pages.

**COLORS:** For different color ornaments, add few drops of food coloring to batter. For a marbled effect, swirl food coloring into batter but don't combine well.

For 2-tone layered effect: Make 2 bowls of different colored batter. Dip hot iron into Color Batter #1. Then touch the coated iron into Color Batter #2, coating only the bottom edges. Continue making as directed.

### DECORATING SUGGESTIONS FOR ORNAMENTAL ROSETTES (NON-EDIBLE):

- To extend the durability of the rosette, always coat with a hard finish spray, such as shellac, polymer coating or clear artists glaze before decorating. Let dry thoroughly. Handle rosettes with care as they are fragile and can still break after the first coating. After decorating, apply two more coats of finishing spray to harden the finish. Let dry thoroughly before handling.
- For sparkle, apply glue and sprinkle with glitter or decorative baking crystals or paint with glitter glue.
- For a vibrant colored rosette, use an aerosol spray paint to decorate.
- Spray snowflake-shaped rosettes with artificial snow or pearlescent aerosol spray. Makes wonderful antique-looking window decorations.
- Apply glue to rosette's outside edges and cover with ribbon, lace, yarn or cording. Beading items such as pearls, faceted beads and finely-jeweled strands can be glued to rosette. Jewelry findings can be glued directly to rosette.
- For a 3-D ornament, glue two shells of same design together—then decorate!
- Great group projects for children! Have them glue rosette directly to piece of construction paper, decorate rosette and make a scene. Or, use iron to trace rosette pattern onto paper, fabric felt, etc.
- **Holiday Rosette Wreath:** Make 30-40 Snowflake-shaped rosettes. Apply 3 coats of spray to harden rosettes and let dry thoroughly after each spray. Using craft glue (that adheres to oiled surface) and working on flat workspace, glue rosettes to wire wreath form in multiple layers. Let dry well in dry cool place. Spray with artificial snow. Finish by attaching large red velvet bow. (see photo above)



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## Basic Rosette Batter Recipe

Makes 36 soft and tender Rosettes.

1 cup Flour, sifted  
1 Egg, beaten  
Pinch of Salt

1 cup Milk  
2 Tbs Sugar  
½ tsp Vanilla

Mix all ingredients together with wire whisk until smooth, lump-free and creamy. Let stand, covered, 30 minutes, in refrigerator before using. Follow instructions on following page for making rosettes. Sprinkle warm, freshly-made rosettes with powdered sugar, cinnamon and granulated sugar or cinnamon and brown sugar.

### Options:

For lighter, more delicate pastry: use cake flour, sifted 3 times, instead of regular flour.  
For richer, crispier pastry: add an extra egg to batter.  
For Lemon-flavored Rosettes: add 2 Tbs Lemon Juice and 1 Tbs Sugar.  
For Chocolate Rosettes: add 2 Tbs Cocoa and 1 Tbs Sugar.  
For After-Dinner Dessert Rosettes: substitute 3 Tbs Kahlua or Liquor for Milk.  
For Spice Batter: add 1 tsp nutmeg, 1 tsp cinnamon, ½ tsp ground ginger.  
May also add ¼ cup finely chopped nuts or fruit to batter.  
Add few drops of food coloring for tinted Rosettes.

## Grandma McKay's Special Batter Recipe for Shells

Makes 100 crunchy, crispier medium-size shells and rosettes.

2 cups Cold Water  
3 Eggs, beaten  
1-1/2 cups Sugar

1 lb. Cornstarch (full box)  
1-1/2 cups All-purpose Flour  
1 tsp Vanilla

Mix all ingredients together with wire whisk, blender or food processor until smooth.  
Follow directions for making rosettes on next page.

For a free rosette catalog showing Where To Buy Rosettes, call:  
1-800-793-6244 or Email: [ksc@kitchensupply.com](mailto:ksc@kitchensupply.com)

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## ROSETTE INSTRUCTIONS

### **EQUIPMENT NEEDED:**

- Electric frying pan, heavy skillet or deep fryer.
- Rosette iron(s) with handle attached.
- Tongs
- Quart of high-quality cooking oil (For best results use, brand name canola, safflower, corn or peanut oil)
- Deep-frying thermometer (optional) to check oil temperature, even when using electric skillet, to be sure oil temperature is constant.

### **DIRECTIONS FOR MAKING:**

1. Add oil to electric skillet or heavy fry pan to a depth that allows your deepest rosette iron to be completely submerged. Preheat oil to 365°F and submerge iron in hot oil to heat for 1 minute. (This will also "season" the iron for easy release.)
2. Lift iron from oil, blot lightly on paper towel to remove excess oil, then dip the heated iron into prepared batter, about three-quarters of the depth of the mold, *taking care not to let batter go over the top of the iron*. Hold iron in the batter for a few seconds (count to ten), then lift iron, letting excess batter drain back into bowl.
3. Submerge battered iron into hot oil and cook for 1 minute until the formed rosette drops off mold and continues to cook on its own and expands slightly. While it is browning, on its own, re-dip the iron in batter and repeat. When rosette is lightly browned on one side, use tongs to carefully flip to other side to finish browning.
4. Remove golden brown rosettes from oil with tongs and let drain on rack set over paper towels, *with hollow side down so all oil is drained off and rosettes are not sitting directly on the oily towels. Rosettes will re-absorb oil if left sitting directly on towels.*
5. Serve warm, sprinkled with powdered sugar or cinnamon/sugar for a mouth-watering treat. Dessert Shells are delicious filled with ice cream and fruit or chocolate topping and whipped cream. Cool rosettes completely before decorating with colorful frostings in designs for the season – a fun family project that your children will love.
6. Store plain, undecorated rosettes in loosely-covered container to keep crisp for 2-3 days. For longer storage, flash freeze undecorated rosettes on cookie sheet, then stack in airtight container in freezer for up to 6 months. Before using frozen rosettes, warm in 300°F oven on a cookie sheet for 5 minutes – or -- 10 seconds in microwave at full power. Serve warm, sprinkled with powdered sugar or cinnamon/sugar. Cool before decorating with frosting.

**TIP:** If making solid rosette cups (also known as shells) with a flat bottom, hold the handle so bottom of cup "rests" for a few seconds longer on the bottom of the frypan before releasing. This will ensure a flatter bottom and straighter standing cup.

### **CLEAN-UP AND STORAGE:**

When finished, handwash rosette irons with hot water and dish detergent, cleaning off excess batter with a dish brush. Rinse and wipe dry. Store in plastic bag when dry.

## **FILLING SUGGESTIONS FOR ROSETTE SHELLS**

- APPETIZERS – PIZZA SAUCE AND CHEESE - OR – GUACAMOLE IN CORN CHIP SHELLS
- MAIN DISHES – CREAMED VEAL AND MOREL MUSHROOMS, CREAMED SHRIMP OR CREAMY PESTO CHICKEN IN SAVORY SHELLS
- DESSERTS – FILL WITH BERRIES, PUDDING, YOGURT OR ICE CREAM

## **CHILI CUPS APPETIZERS**

### BATTER FOR CORN CHIP SHELLS

- 1 Egg
- 1 cup Milk
- ½ cup Flour
- ½ cup yellow cornmeal
- 1 pkg. Taco Seasoning
- 1-2 Jalapeno Peppers, finely chopped

### CHILI CUPS

- 2 Tbs Corn or Canola Oil
- 1 Small Onion, finely-chopped
- 1 lb. Ground Beef
- 1 cup Tomato Sauce
- 1-2 Tbs Chili Powder
- Salt and Pepper, to taste
- 2 Tbs grated Cheddar Cheese
- 1 8-ox. can Pinto or Kidney Beans

### GARNISHES:

- |                  |                       |
|------------------|-----------------------|
| Chopped Onion    | Shredded Lettuce      |
| Chopped Tomatoes | Grated Cheddar Cheese |

Make corn chip shells using above ingredients and a shell iron, following directions on opposite page. Set aside.

Make chili filling: Heat oil in large skillet, add onion and sauté until transparent. Add ground beef, cook and stir until browned. Drain off fat from skillet. Add tomato sauce, chili powder, salt and pepper. Simmer 30 minutes, covered. Add grated cheese, kidney (or pinto) beans and simmer 30 minutes, uncovered. Fill reserved cups with chili, garnish with tomatoes, onions, lettuce, cheese and serve.

## **LUSCIOUS FLAVORED DESSERT BATTERS FOR ROSETTES**

### ORANGE MINT

- 1 Egg
- ½ cup Evaporated Milk
- ½ cup Water
- 1/3 cup Beer
- 2 Tbs grated Orange Rind
- 2 Tbs. Sugar
- 1 cup all-purpose Flour
- ½ tsp Mint Extract--Optional

### CHOCOLATE KAHLUA

- 2 Eggs
- 1 cup Evaporated Milk
- 1 cup all-purpose Flour
- 3 Tbs Kahlua Liquor
- 2 Tbs powdered Cocoa
- 2 Tbs Sugar
- 1 tsp Peppermint Extract--Optional

EACH RECIPE MAKES 40-60 MEDIUM SIZE ROSETTES