

---

## The Wilton Method: Colorful Dipped Cookies and Pretzels with Wilton Instructors

---

### Chapter 1 - Introduction

#### Overview

(upbeat music) - Hi, my name is Stephanie and I'm from Wilton. Something that's really popular that you see everywhere right now is ombre. Ombre is when you start off with a light shade or a color and gradually get darker in that same color. I'm gonna show you two different ways to achieve an ombre look to both your cookies and your pretzels. (upbeat music)

### Chapter 2 - Colorful Dipped Cookies and Pretzels

#### Dip cookies and pretzels

- The materials you'll need for this class are Candy Melts. You can choose the color that you like, but you are going to need white to lighten the colors for that ombre look, Wilton EZ Thin or vegetable shortening. When you're drizzling and dipping, it's a lot easier when you thin down your Candy Melts. Wilton melting containers, pretzels, cookies, a spatula to stir your candy melts, scissors to cut the end of your decorating bag, decorating bags. For drizzling the pretzels, we're going to use a cooling grid, a cookie sheet, and parchment paper. Another option for melting is Wilton's Candy Melting Pot. Before I begin melting, I'm going to ratio out my candy melts. For my cookies, I want three different shades of orange. So, I have three different melting containers right here. I'm going to begin by filling the first dipping container with all orange. My second container, I'm going to do two thirds orange and one third white. And for my last container I'm going to do two thirds white and one third orange. There's no exact science to this, once you begin melting your candy melts you can add more white or more orange to get the shade that you'd like. Put your container in the microwave for one minute on 50 percent power or defrost. Stir after one minute, then continue 30 second intervals again on 50 percent power or defrost, stirring between each interval until its melted. I have all three of my shades melted. I'm going to start with my lightest shade and work my way up to the darkest one. So, I'm going to take my cookie and dip it in my container about halfway down. Go ahead and tap your cookie against the side, just very lightly, to remove any excess candy. You want to put your cookie on parchment paper. Mine is on top of a cake board but you can also use a cookie sheet, a tray or any other hard surface. Once you've dipped your first layer, set it in the fridge, for about 10 to 15 minutes, until it's all set. I have the next layer done, so let me show you the next shade. We have our lightest color done, it's been set. So, let me go ahead and dip it in the next color. We want it to stop right before the lightest shade. Go ahead and tap it against the container very lightly again, just to remove any excess candy. And I'm going to set it back on my parchment paper. For the final shade, I have my cookie all done here. I'm going to just dip it in, just very lightly at the end. Tap it against the container one more time. Set it back on my parchment paper, where it will cool in the fridge for about 10 to 15 minutes, again. I'm going to show you a different method for ombre-ing. Just like with the cookies, before I melt my candy melts, I'm going to ratio them out in my decorating bags right here. I'm going to do four colors for my pretzels. In my first bag, I filled it with all green candy melts. In my second bag, I have three quarters green, one quarter white. In my third bag have half green, half white. And in my fourth bag I have three quarters white and one quarter green. To melt my candy melts in the decorating bag, I'm going to put in the microwave for one minute at 50 percent power or defrost. After one minute I'm going to take the bag out and knead it. Then I'm going to do thirty second intervals, again at 50 percent power or defrost,

---

kneading the bag between each interval, until the candy melts are melted. Okay, now that my candy melts are melted, the colors are incorporated and I really like my shades. So, I'm going to go ahead and arrange my pretzels to be drizzled. You want to arrange them on a cooling grid, that's on top of a cookie sheet or any other hard surface, with parchment paper underneath. The reason for the parchment paper is if you have any candy with no crumbs in it, you can re-melt it and use it later. Or if it does get a lot of crumbs in it, it's very easy clean up. You don't want the pretzels touch each other, so you can drizzle on the side, but you want them close enough so you can fit as many as you can on the cooling grid. I'm going to cut the end of my decorating bag. And then I'm going to start about three quarters of the way up and I'm going to end down here with my last color. My first color I'm going to drizzle just about an inch to an inch and half, and then I can do it on my second pretzel. You can do about two at a time. And then once your done drizzling, go ahead and tap them. (tapping noise) Against the cooling grid, just to remove any extra candy. I'm going to go ahead and do my next color. Oops, it's okay if your pretzel falls over, just pick it back up. Okay. Remove any extra candy. (tapping noise) That also gives a nice look to the candy melts, it smooths it out. We're going to start where we left off, with the last color. What's great too, about the way they are lined up, I can keep them even, from pretzel to pretzel. (tapping noise) Always tapping the before the next color. And then I am going to end with my lightest color, and go all the way to the end of my pretzel. (tapping noises) There we go, and you can see the dark to light ombre. That's I've finished my pretzel I'm going to set them in the fridge for about 10 to 15 minutes, until the candy is set. Now feel free to mix it up! You can also drizzle your cookies or dip your pretzels. You can also do this on any other treat like, strawberries or brownies. And you don't necessarily do an ombre look. You can layer your colors like I did right here, for holiday variations, school colors or your favorite sports team. (upbeat outro music)