



## **"How To" DECORATE COOKIES USING TRANSFER SHEETS**

American Chocolate Designs transfer sheets are an awesome way to decorate your cookies for weddings, anniversaries, birthdays, baby showers, holiday parties or just for fun. Although all our transfer sheets work well for this purpose, we have some that are engineered for 2" round surfaces so are perfect for sandwich cookies! Click below to see this special group!

### **How To for Sandwich Size Cookies:**

Cut the transfer sheet to be slightly larger than the cookie you are using. Coat your sandwich cookie with dark, milk or white chocolate or coating. Apply the transfer sheet immediately to the chocolate. Let cookie and chocolate cool completely before removing the transfer sheet. If using a sandwich cookie chocolate mold, place the transfer sheet on the top of the cookie after you place it into the mold. Do not place the transfer in the mold first.

### **How To for Other Cookies:**

Cut the transfer sheet to be slightly larger than the cookie you are using. If using cut out cookies, dip the front surface of the cookie in dark, milk or white chocolate or coating. Apply the transfer sheet immediately to the chocolate. Let cookie and chocolate cool completely before removing the transfer sheet.

\*Transfer sheets cannot be used directly onto frosting, icing or ganache.