

HALLOWEEN COOKIE MOLDS

Handmade Stoneware



ZANDA PANDA's Handmade Halloween Stoneware Cookie Molds

About the Molds

My new handmade Halloween stoneware cookie molds in adorably spooky designs are sure to do the trick for delightful treats this Halloween.

This trio of stoneware cookie mold designs includes a Bat, a Cat and a Witch. The new Halloween designs can be used for baking treats for a Halloween party, as well as for arts & crafts such as Halloween decorations molded in cast paper or polymer clay.

Each cookie mold is individually handmade in my studio in Connecticut. To create these designs, clay is hand-formed around my original sculptures. The clay is then kiln fired twice to produce the food-safe stoneware mold.



How to Use Your Halloween Cookie Molds

It's very important that you use a cookie dough recipe that was specifically designed for molded cookies, or your cookies may flatten out in the oven and lose their designs. The recipe below works very well. You can find more recipes at zandapanda.com, or at Anne L. Watson's cookie mold site.

PREPARE MOLD: To prepare your mold before baking, brush a very small amount of flavorless cooking oil into the mold cavity and onto the rim, wiping any excess out with a lint free tea towel. Don't use a paper towel as it will leave lint. You'll want a very soft sheen on the surface - you do not want it to look oily or shiny.



Pat four into dough with side of brush.

Place disc of dough into mold.

PRESS DOUGH: Pat a ball of dough into a flat disc a little smaller in diameter than the interior of the cookie mold. Brush the surface of the disc with flour, using a pastry brush. Pat the flour into the surface of dough with the side of the brush bristles. The surface should look 'frosted', not floury. It's a good idea to dust the back of the disc as well so that the dough won't stick to your fingers.



Press from the middle outwards, to make a neat edge. Press thoroughly into all details. Pat dough to smooth out surface.

Place the dough into the mold cavity and working from the center outward, thoroughly press the dough into the mold, filling all the details (I use my thumbs, pressing from the center out in concentric circles). Continue to press the dough disc outward to conform neatly to the edges of the mold. Pat the back surface to even out any bumps and make the back of the cookie smooth.



Turn mold upside down and shake firmly once or twice into your other hand.

DEMOLD COOKIE: Turn the mold upside down and shake the mold firmly into your other hand once or twice. Dough will drop out of the mold into your hand. Arrange on parchment covered cookie sheet (use better quality parchment paper that is coated with silicone). A thicker cookie will fall out of the mold from the weight of the dough. If you make your cookies thin, you may have to peel them from the mold. If dough does not come out of the mold easily, knead more flour into the dough.

Pumpkin Spice Cookies with Cream Cheese Cookie Dip

This recipe makes a soft, cake-like cookie. I developed this recipe using Anne L. Watson's book 'Baking with Cookie Molds'. She gives the basic framework to develop your own recipes for molded cookies. It's a very informative book and I highly recommend it.

Pumpkin Spice Cookies

Ingredients

- 1 cup butter
- 1 egg
- ½ cup molasses
- ¼ cup dark brown sugar
- ½ cup canned pumpkin
- 2 tsp vanilla

- ½ cup sugar
- ¼ tsp salt
- 4 cups flour (plus additional)
- 2 tsp cinnamon
- ½ tsp cardamom
- ½ tsp allspice
- ½ tsp ginger
- ½ tsp clove
- ¼ tsp nutmeg



Halloween Cookies made with ZANDA PANDA Molds. 15" serving platter courtesy ririspotteryhaus.com

Directions

Melt butter in microwave for one minute intervals at half power. Add molasses, brown sugar, pumpkin and vanilla. Beat egg in a separate bowl, then blend into the above ingredients.

In a separate, larger bowl, whisk together sugar, salt, flour and spices. Add the wet ingredients and blend.

Add additional flour until you have a smooth, workable dough (amount depends on moisture content of your pumpkin). It will be soft and feel a bit sticky. Chill dough for about ½ hour before molding cookies.

If your cookies are thick, heat oven to 350° F (177° C) and drop to 300° F (149° C) after putting them into the oven. Bake for 15 to 20 minutes, or until edges are starting to brown.

If your cookies are thin, bake at 350° F (177° C) for 10 to 15 minutes or until edges have browned.

Cream Cheese Cookie Dip

- 1 heaping Tbsp cream cheese
- 1 cup confectioner's sugar
- 2 tsp vanilla
- 3-4 tsp milk or cream

Blend cream cheese, sugar and vanilla. Add milk or cream a teaspoon at a time until smooth and creamy. Put in small individual bowls for dipping the cookies.