

Tribute Cookies for Captain Picard Day

This upcoming Saturday (June 16) is Captain Picard Day! That great day when we can celebrate the achievements of one of our favorite captains in any and every way possible. This year I thought I'd go with a contribution to the Captain Picard Day display in the form of Captain Picard-related cookies.



While Captain Picard may not be so keen on his face turned into an egghead, surely he can't object to some tea, Earl Grey, hot, or with the instruction to "Bake it So!" If he is not impressed, maybe put the cookies aside and instead offer him an Earl Grey MarTEAni or some Earl Grey tea cupcakes. No matter how you celebrate, I hope you have a great Captain Picard Day!

Replicate your own (Makes approximately 25 cookies)

I used a half portion of [Sweet SugarBelle's cookie recipe](#) and [Mike Tamplin's royal icing recipe](#).

To make the Captain Picard 'egghead' cookies you will need:

- Baked cookies cut out with an egg-shaped cutter (or in a pinch, a round cutter)
- Pale flesh-coloured icing, at piping consistency
- Black icing, at piping consistency
- Red icing, at piping consistency
- Grey icing, at piping consistency
- Gold icing, at piping consistency (or yellow will do)
- #2 piping tip and piping bag

Note: Because these cookies are relatively small, I did not bother thinning my icing to fill the cookie in. If you wish, you can thin some of the flesh-coloured icing after outlining to use to fill the cookie. If you do this, reserve a little of the flesh-coloured icing at piping consistency for adding of final details.

Start by outlining your egg shape with flesh-coloured icing. Immediately also add a semi-circle about $\frac{3}{4}$ of the way down your egg. This will form the outline of Picard's face.

Fill in the lower portion of the egg (the "neck") with flesh-coloured icing and allow to dry for at least an hour, if not more. Then fill in the top part of the egg (the face) with the flesh-coloured icing and allow to dry overnight.

The next day, you can fill in the rest of the details: add grey triangles for hair on the sides of the cookie and pipe in grey eyebrows. Outline a black collar on the lower part of the neck and immediately fill in with black. Add the black dots for the eyes. Allow to dry for at least an hour, if not more.



For the final touches, use the flesh-coloured icing to add a nose and small lines for cheekbones. Add a line of red along the top edge of the collar and add a red mouth. Finally, add four dots of gold icing on the collar.

Notes:

- For the Bake It So cookies I printed a template using the TNG title font, then placed this underneath a sheet of baking paper. I then piped the letters over the top of the baking paper, essentially using the template as a stencil/outline to follow. Allow to dry overnight and then carefully (they are very fragile!) peel the letters off the baking paper.



Attach to your pre-flooded and dried cookie with additional small dots of royal icing.

- The Tea, Earl Grey, Hot cookies' fonts are too delicate to use the baking paper method. Instead I outlined/freehanded them onto the

cookie using an edible marker (after making a template to stare at) and immediately went over them in icing.

[Source: <http://foodreplicator.tumblr.com/post/88711763037/tribute-cookies-for-captain-picard-day>]