



INGREDIENTS

- Basic Cookie Dough
- 300g packet Roberts White Melting Buttons
- Roberts Strawberry Oil
- Roberts Non Pareils White
- Roberts Tiny Hearts Chocolate Transfer Sheet

MATERIALS

- Thickness Guides - Optional
- Bunny Cookie Cutter
- Small Round Cookie Cutter
- Snap Lock Bags
- Coloured Ribbon
- Roberts Cello Bags / Acetate Box
- Roberts Wood Wool



Step 1

Roll Cookie Dough approximately 5mm thick. Lay on a flat tray lined with baking paper. Refrigerate for 40 - 50min before cutting shapes. The cookie dough will be firm and much easier to cut and handle.

Cut cookie dough into Bunnies using a printed template or Bunny cookie cutter. Cut small discs of cookie dough to be used for the tails. Bake flat on a baking tray according to recipe instructions.

Step 2

Melt White Buttons according to the instructions on the back of the packet. Flavour with drops of Strawberry Oil and mix well. Pour into a snap lock bag. Cut a small hole. Pipe Chocolate all over the back of each cookie.

Step 3

Place Chocolate Transfer Sheet printed side up onto a flat tray. Pipe Strawberry Melts all over the bunny cookies. Carefully place the cookie chocolate side down onto the Transfer Sheet. Place into the fridge to set. Alternatively leave at room temperature for 30 - 40 min.

Pell each cookie from the Transfer Sheet. Attach each Bunny tail with a small amount of melted chocolate.



TIP: These Cookies are so easy and make fantastic gifts. Tie colorful ribbon around the neck of each Bunny. Place each cookie into a Roberts Cello Bag (size 1, 2 or 3) or into Roberts Acetate Box filled with Wood Wool.

Chocolate
Transfer Sheets
look fabulous on
Milk or Dark also!