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## HEART CANDY COOKIES

13.18.44

EASY

### WHAT YOU'LL NEED

- Wilton Nesting Heart Cookie Cutter
- Mondo Royal Icing Mix (425 g)
- Wilton No. 3 Round Tip
- Wilton Standard Coupler Ring
- Wilton Disposable Piping Bag
- Chefmaster Airbrush Brite Pink (18 mL)
- Chefmaster Airbrush Brite Blue (18mL)
- Chefmaster Airbrush Brite Yellow (18 mL)
- Chefmaster Food Decorating Pens (10 pk)

### INSTRUCTIONS

**Step 1.** Use heart cookie cutter to create your cookies! We used a basic sugar cookie recipe.

**Step 2.** Pour Mondo Royal Icing mix into a large mixing bowl and add 4TS of water. Mix until icing forms.

**Step 3.** Divide icing into small bowls. Tint each with a different food colouring, starting with just a drop, mixing well, and adding more, drop by drop, to reach desired shade.

**Step 4.** Pipe icing around outline of each heart cookie and allow to dry.

**Step 5.** Add an additional 1TS of water to each bowl of icing and mix well. The icing needs to reach an almost liquid consistency.

**Step 6.** Re-fill piping bag with watered down mixture and flood each cookie with icing (the outline around each cookie will stop the icing from overflowing!)

**Step 7.** Allow cookies to dry overnight.

**Step 8.** Write messages on your heart cookies using Chefmaster Food Decorating Pens.

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