

SPOTLIGHT

HEART CUT OUT COOKIES

N° 12.21.11
PROJECT SHEET



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HEART CUT OUT COOKIES

e EASY

WHAT YOU'LL NEED

- Rose Icing Color - Pink Food Colouring
- Meringue Powder, 118g Egg White Substitute
- Favourite Cookie Dough
- Royal Icing
- Red-Red Icing Colour
- French Rolling Pin
- Recipe Right Non-Stick Cookie Sheet
- Nested Heart Cutter 6 Set
- 12-Inch Disposable Cake Decorating and Pastry Bags, 100-Count
- Recipe Right Non-Stick Cooling Grid

INSTRUCTIONS

Step 1 - Make cookies 1 day in advance.

Prepare Roll Out Cookie dough following recipe directions. Cut out shapes using heart cutters. Bake and cool cookies.

Step 2 - Prepare royal icing. Prepare icing following recipe directions. Thin icing to a count of 18. Set aside two 1/4 cup portions icing and tint 1/4 cup red and 1/4 cup rose. Reserve white thinned icing.

Step 3 - Prepare decorating bags. Place icing, separately, in disposable decorating bags.

Step 4 - Decorate cookies. Cut tips off bags when ready to decorate. Use white icing to outline and fill in cookies. Immediately pipe red and rose dots; use toothpick to swirl dots to create marbled effect. Let dry overnight.