



SPOTLIGHT

KIDS PASTEL BIRTHDAY COOKIES

Nº 17.22.16
PROJECT SHEET

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It's what you make it.

KIDS PASTEL BIRTHDAY COOKIES

EASY

WHAT YOU'LL NEED

- Mondo double sided crinkle cookie cutter set
- Mondo star cutter set
- Mondo heart cutter set
- Over the top edible glue
- 250g over the top white premium fondant
- Chefmaster liqua-gel bakers rose bakers rose, turquoise, sky blue, lemon and purple
- Fondtastic fondant mat 2 piece set
- Mondo fondant rolling pin
- Pastel colored sprinkles of your choice, we have used:
 - Over the top pink bling sprinkles
 - Over the top sugar pink bling sanding
 - Over the top bling rainbow mermaid mix
 - Over the top white & pink bling hearts
 - Over the top bling party mix rainbow
- Over the top bling party mix rainbow
- Soft make up brush
- Roberts edible craft silver lustre dust

INSTRUCTIONS

Step 1 – Use round, star and heart cookie cutters to make approximately 15 cookies – we used Roberts no spread biscuit mix

Step 2 – Split fondant into five equal parts and dye fondant with each of the gel pastes until a pastel color is achieved.

Step 3 – Roll out each color of fondant on the matt. Use the same size cutter as cookie, to cut out fondant shapes for on top of each cookie.

Step 4 – Brush edible glue on top of the cookie and stick on fondant shapes.

Step 5 – Pour sprinkles into a bowl and brush a small amount of edible glue on top of the fondant. Flip the cookie face first into the sprinkles.

Step 6 – Dust the cookies with the white lustre dust with the soft make up brush.

Tip – These can be made up to two weeks ahead and stored in a cookie box or airtight container.