

MARBLED FONDANT COOKIES

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PROJECT SHEET



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MARBLED FONDANT COOKIES

i EASY

WHAT YOU'LL NEED

- Mondo double-sided crinkle cookie cutter
- Chefmaster turquoise liquid gel
- 250g over the top white premium fondant
- Over the top edible glue
- Over the top bling gold leaf flakes
- Fondtastic fondant mat 2-piece set
- Mondo fondant rolling pin

INSTRUCTIONS

Step 1 – Use round cookie cutter to make five cookies – we used Roberts No Spread Biscuit Mix

Step 2 – Roll fondant into two sausages and colour one with a few drops of gel paste.

Step 3 – Roll both sausages together until a desired marble texture is achieved.

Step 4 – Roll out fondant on fondant mat until 4mm thick, then use the same size cutter as the cookies to cut out five round disks of fondant.

Step 5 – Brush edible glue over the surface of cookies and stick the marbled fondant disk on top.

Step 6 - Decorate with gold leaf flakes, using a tiny amount of edible glue if necessary.

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