



SPOTLIGHT

PARTY & UNICORN FONDANT COOKIES

N° 13.19.43
PROJECT SHEET



**SHOW US WHAT
YOU'RE MAKING**

 /spotlightstores
 @spotlightstores

PARTY & UNICORN FONDANT COOKIES

e EASY

WHAT YOU'LL NEED

- 'Party Creator' Assorted Cookie Cutters
- 'Mondo' Royal Icing Mix (425 g)
- 'Wilton' #3 Round Tip
- 'Wilton' Standard Coupler Ring
- 'Wilton' Disposable Piping Bag
- Food colour in your desired colours

INSTRUCTIONS

Step 1 - Make cookie dough using a basic sugar cookie recipe and cut out cookies using assorted cookie cutters.

Step 2 - Pour Mondo Royal Icing mix into a large mixing bowl and add 4 tsp 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 cookie and allow to dry.

Step 5 - Add an additional 1tsp 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 cover each cookie with icing (the outline around each cookie will stop the icing from overflowing!)

Step 7 - Allow cookies to dry overnight.