



MATERIALS

- 200g Red Satin Ice Fondant
- 100g Green Satin Ice Fondant
- 100g White Satin Ice Fondant
- Roberts Confectionery Peppermint Flavour Colour
- 12 Chocolate Cookies or Cupcakes
- Frosting / Buttercream
- 4cm Square Cookie Cutter
- Round Plunger Cutter Set
- 70mm White Lollipop Sticks from Roberts Confectionery



STEP 1

Roll the Red Satin Ice Fondant into a rectangle approx. 18 x 28cm. Cut 12 squares. Remove any excess.

STEP 2

Roll the Green Satin Ice into a rectangle approx 4 x 30cm. Cut into thin strips. Roll the White Satin Ice into a rectangle approx 4 x 30cm. Cut into thin strips.

STEP 3

Lay white and green strips on top of red squares.

Re-roll each square to secure strips.

Use square cookie cutter to re-cut square. This will create a clean edge.

STEP 4

Place your knife almost to the center of the square. Cut away from the center directly to each corner. Fold every second point into the middle of the square.

Press the center gently to secure.

STEP 5

Use the plunger cutter to cut 12 small discs.

Use the plunger cutter to cut 12 medium discs.

These will be used for the center of each pinwheel and to attach the lollipop stick for the Cupcake Toppers.

STEP 6 - CUPCAKE TOPPERS

Place the red discs flat on your work bench. Paint one side with a tiny amount of water.

Lay a lollipop stick onto each disc.

Place a Pinwheel on top and gently press to secure.

Set aside to firm.

STEP 7

Flavour your frosting with a few drops of Roberts Confectionery Peppermint Flavour Colour.

CUPCAKES

Pipe a generous amount on top of each Cupcake. Insert the Pinwheel topper.

COOKIES

Ice each cookie with Peppermint flavoured icing. Place a pinwheel on top.

NOTE: For best results make the Pinwheels the day before.

The cookies are a great Christmas Gift. Place into Cello Bags and tie with a Colorful Ribbon. Happy baking & Merry Christmas everyone!