

Christmas Tree Sprinkle Cookies



MATERIALS

- Basic Cookie Dough
- White Satin Ice
- Blue Satin Ice
- Green Satin Ice
- White Fondant Crême
- Roberts Bubblegum Flavour Colour
- Pink Food Gel or Paste
- Roberts White and Pink Sugar Pearls
- Roberts White Non Pareils
- Roberts Pink Non Pareils
- White Chocolate Ganache
- Fondant Textured Mat
- Rolling Pin



HANDY TIP!
Cookies can be made a couple of days before & stored in an airtight container.

STEP 1

Cut christmas tree shapes of cookie dough. Bake until golden.

STEP 2

WHITE FONDANT TREES

Lay the Textured Mat on top of the white fondant. Rub over the top with a rolling pin.

Peel the mat away from the fondant. Cut tree shapes.

Ice cookie with white ganache.

Secure fondant tree to cookie. Attach white sugar pearls and non pareils.

NOTE: Allow 10 - 20g fondant per cookie depending on size.

STEP 3

MINT SATIN ICE TREES

Use the Satin Ice Colour Mix as a guide to create your perfect Snow Queen shade.

Cut christmas tree shapes of fondant. Use the back of a knife to mark lines on each tree.

Ice each cookie with white ganache. Secure fondant topper. Attach sugar pearls.

NOTE: Allow 10 - 20g fondant per cookie depending on the size.

STEP 4

PINK FONDANT CRÈME

Add drops of Bubblegum Flavour to the White Fondant Crême. Colour with pink Gel.

Ice cookies and sprinkle with non pareils and sugar pearls.

Merry Christmas & happy baking!



GIFT IDEA!
Christmas Tree Cookies fit perfectly in a Roberts Confectionery Size 3 Cello Bag!

