



## MATERIALS

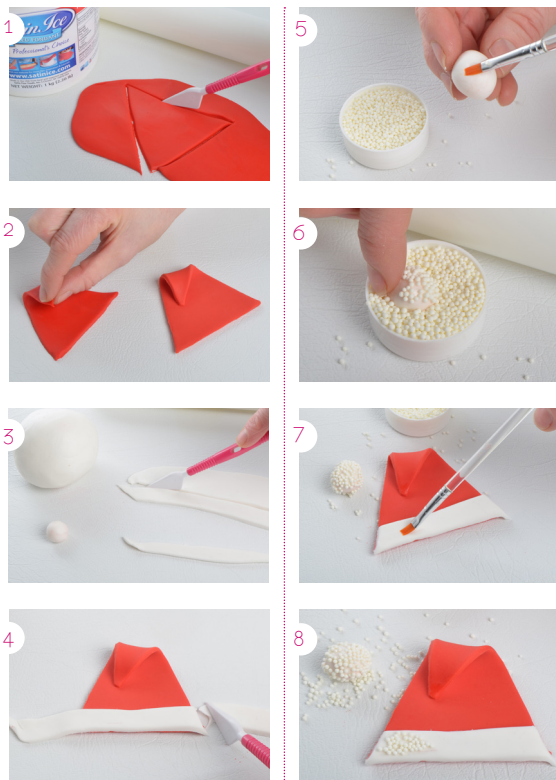
- 100g White Satin Ice Fondant
- 125g Red Satin Ice Fondant
- White Sprinkles
- White Royal Icing
- Fine paint brush
- Sharp knife / Fondant cutter

## COOKIES

- 6 Triangular shaped cookies
- Buttercream Frosting
- Roberts Confectionery Raspberry Flavoured Food Colouring (optional)

### TIP

To add some sparkle to your cookies, spray with Edible Luster Spray



## STEP 1

Roll Red Satin Ice 2- 3mm thick.  
Using a sharp knife or fondant cutter, cut 6 triangles.

## STEP 2

Fold one corner of the red triangle over.

## STEP 3

Roll White Satin Ice, create 6 small balls to be used on the hat.  
Roll the remaining White Satin Ice 2- 3mm thick. Cut into strips.

## STEP 4

Attach the white strips to the base of red hat with a small amount of Royal Icing.  
Trim any excess.

## STEP 5

Using a fine tip brush, paint the white balls with Royal Icing.

## STEP 6

Dip the white balls in a small dish of sprinkles.

## STEP 7

Using a fine tip brush, paint the white strip with Royal Icing.

## STEP 8

Cover the white strip with sprinkles. Attach the ball to the hat with Royal Icing.  
Spread each cookie with Raspberry Flavoured Buttercream icing. Top each cookie with a Santa Hat. Happy baking & Merry Christmas everyone!



## GIFT IDEA!

Keep your  
Christmas Cookies  
fresh and give them  
in a gift bag!