



TIP
Add some white ribbon to your baubles for decoration.

MATERIALS

- 100g Blue Satin Ice Fondant
- 100g White Satin Ice Fondant
- 8cm Round Cookie Cutter
- 300g pkt Roberts Confectionery White Chocolate Melts
- Roberts Confectionery White Powder Dye
- Textured Impression Mat - Winter
- Piping Bag

COOKIES

- 6 Vanilla Cookies
- White Ribbon (optional)
- Edible Luster Spray (optional)

STEP 1

To achieve a light blue coloured fondant, combine 100g Blue Satin Ice and 100g White Satin Ice.

STEP 2

We've used the "Winter" textured impression mat to create our snowflake. You may find it easier to print a snowflake template from the Internet (lay baking paper over the template, pipe white chocolate on top. When chocolate is set, peel snowflake from paper & attach to blue disc using melted chocolate)

STEP 3

Roll light blue fondant 2 - 3mm thick. Place textured mat over the top. Roll the snowflake impression into fondant.

STEP 4

Gently peel the textured mat from the fondant.

STEP 5

Using the 8cm round cookie cutter, cut 6 discs.

STEP 6

Melt White Chocolate Buttons, using your preferred method on the back of the pack. Add a sprinkle of White Powder Dye, to achieve a bright, white colour.

STEP 7

Spoon melted chocolate into a piping bag. Attach your blue disc to your bauble cookie with some melted chocolate. **TIP:** it's important to attach blue disc to cookie, before piping chocolate, otherwise the chocolate may crack when you pick it up! Pipe the snowflake shape onto each blue disc.

STEP 8

To add some sparkle to your cookies, spray with Edible Luster Spray. Happy baking & Merry Christmas everyone!