



## MATERIALS

- 50g Blue Satin Ice Fondant
- 200g White Satin Ice Fondant
- 10g Black Satin Ice Fondant
- 10g Orange Satin Ice Fondant
- 10g Red Satin Ice Fondant
- 6 Round Vanilla Cookies
- 8cm Round Cookie Cutter
- Snowman Textured Impression Mat - Winter
- Boning Tool / Ball Tool
- Piping Bag
- Blue Royal Icing



## GIFT IDEA!

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



## STEP 1

Mix 50g Blue Satin Ice and 100g White Satin Ice to create "Light Christmas Blue". Roll Christmas Blue Satin Ice Fondant 2 - 3mm thick. Lay Snowman Textured Impression Mat over the top. Roll over the top with your rolling pin to create an impression.

## STEP 2

Gently peel the textured mat from the fondant.

## STEP 3

Use the 8cm Cookie Cutter to cut a blue disc.

## STEP 4

Use a sharp knife to cut the snowman's hat.

## STEP 5

Roll White Satin Ice Fondant 2 - 3mm thick. Use the 8cm Cookie Cutter to cut 6 white discs.

## STEP 6

Lay the snowman's hat on top of a white disc. Use the small end of a Boning Tool/ Ball Tool to create holes for the eyes and nose.

## STEP 7

Roll Black Satin Ice to make eyes & mouth. Use Orange Satin Ice to create carrot nose. Use Red Satin Ice for beanie button. To create a trim for the beanie, fill a piping bag with Blue Royal Icing and trace around the edge.

## STEP 8

Attach your snowman to the cookie with Blue Royal Icing. To add some sparkle to your cookies, spray with Silver Luster paint. Happy baking & Merry Christmas everyone!

## TIP

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

