



## MATERIALS

- 50g Green Satin Ice Fondant
- 100g Bright Green Satin Ice Fondant
- 50g Blue Satin Ice Fondant
- 50g White Satin Ice Fondant
- 50g Red Satin Ice Fondant
- Christmas Tree Cookie Cutter
- Round Plunger Cutter set
- Assortment of piping nozzles

## COOKIES

- 6 Christmas Tree Cookies
- Buttercream Frosting
- Roberts Confectionery Raspberry Flavoured Food Colouring (optional)



## GIFT IDEA!

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



## STEP 1

To achieve "Christmas Green" coloured fondant, combine 50g Green Satin Ice and 100g Bright Green Satin Ice.

Roll Christmas Green Satin Ice 2- 3mm thick.  
Use the Christmas Tree Cutter to create 6 trees.

## STEP 2

Roll small amounts of Red, Blue and White Satin Ice Fondant.  
Use the Round Plunger Cutters to cut an assortment of colours and sizes.

## STEP 3

Arrange circles on top of the Christmas Tree. Attach with a dot of water.

## STEP 4

Press plunger cutters or piping nozzles (one smaller than each circle) to create an impression.

## STEP 5

Use Buttercream icing to attach the tree and cookie together.  
For taste, flavour your Buttercream icing with Roberts Confectionery Raspberry Flavoured Food colouring, yum!

## STEP 6

Time to eat your cookies or give them away as gifts.  
Happy baking & Merry Christmas everyone!

## CREATE A COLOUR

To create  
"Christmas Green"  
coloured fondant, mix  
Bright Green & Green  
Satin Ice together.

