



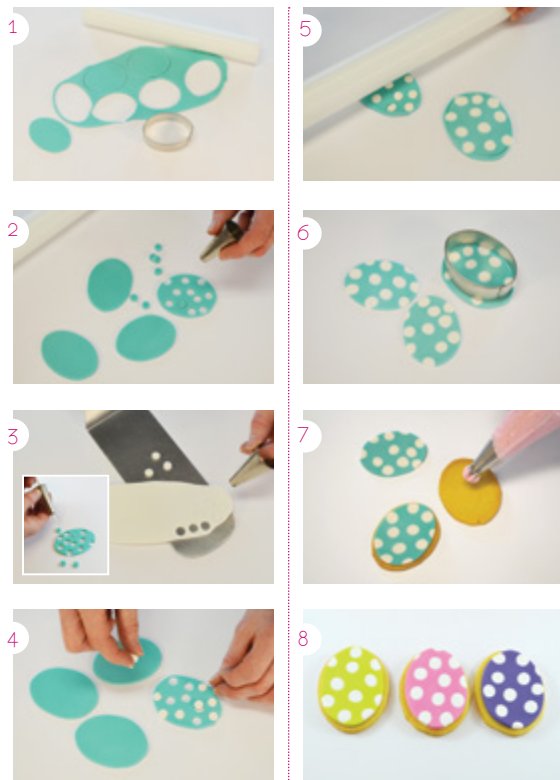
MATERIALS

Makes 12 Spotty Cookies

- 125g White Satin Ice
- 125g Turquoise Satin Ice
- 125g Bright Green Satin Ice
- 125g Purple Satin Ice
- Round piping nozzle No. 12 (1cm round)
- Oval cookie cutter (5 x 7.5 cm)
- 12 Vanilla cookies

TIP

To prevent your Satin Ice from drying out while working, cover it with cling wrap!



STEP 1

Roll the **Turquoise Satin Ice** approximately 8.5 x 32 cms and to a 2-3mm thickness. Take the **oval cookie cutter** and cut 4 discs.

STEP 2

Using the small end of the **piping nozzle**, press it into the turquoise fondant oval randomly to create a polkadot effect. Discard the dots collected from the piping nozzle.

STEP 3

Roll the **White Satin Ice** to a 3-4mm thickness. Using the same end of the piping nozzle, cut dots from the white fondant.

STEP 4

Place the white dots inside the empty holes in the turquoise ovals.

STEP 5

When all holes have been filled take your rolling pin and gently roll the fondant to press the two colours together. This will expand your oval disc slightly.

STEP 6

Use your oval cookie cutter to re-cut back into a nice oval shape with a clean edge. Peel away the excess leaving the 4 oval shapes. Cover these with cling wrap to prevent from drying out between uses.

STEP 7

Spread each cookie with a thin layer of jam or frosting. Using a small palette knife carefully lift each oval disc and place on top of your cookies.

STEP 8

Repeat steps using the Bright Green Satin Ice and Purple Satin Ice or whatever colour you like!