



MATERIALS

- 50g Green Satin Ice Fondant
- 100g Bright Green Satin Ice Fondant
- 50g Red Satin Ice Fondant
- Roberts Confectionery Plain Fondant Crème
- 6 Christmas Tree Cookies
- Blue Royal Icing
- Christmas Tree Cookie Cutter
- Small Star Plunger Cutter
- Piping Bags

TIP: to avoid cracking, it's best to attach your green tree to your cookie before piping Fondant Crème.

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

Place Plain Fondant Crème tub in the microwave for 5 seconds, to soften.
Spoon into piping bag. Cut a tiny hole in the end.
Pipe a Zig Zag pattern on top of each cookie.

STEP 3

Roll Red Satin Ice 2- 3mm thick. Use the small star cutter to cut stars.

STEP 4

Attach the red stars to the Fondant Crème zig zag.

STEP 5

Pipe small dots of Blue Royal Icing for decoration.

STEP 6

Attach the Christmas Tree to your cookie with Fondant Crème.
Happy baking & Merry Christmas everyone!

CREATE YOUR COLOUR

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



TIP

Add a few drops of
Roberts Confectionery
Flavoured food colouring
to your plain fondant
creme, to flavour
& colour!