

**SPOTLIGHT**

# PAINTED FONDANT EGG COOKIES

N° 13.21.15  
PROJECT SHEET



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# PAINTED FONDANT EGG COOKIES

## **i** INTERMEDIATE

### WHAT YOU'LL NEED

- Lemon Yellow Icing Color, 1 oz.
- Decorator Preferred White Fondant, 24 oz.
- Violet Icing Color, 1 oz. Gel Food Coloring
- Pink Icing Color, 1 oz.
- Pure Lemon Extract, 2 oz.
- FoodWriter® Extra Fine Tip Edible Markers
- Clear Piping Gel for Cake Decorating, 10 oz.
- Creamy Peach Icing Color, 1 oz.
- Kelly Green Icing Color, 1 oz.
- Roll-Out Cookie Dough or your favourite cookie recipe
- Golden Yellow Icing Color, 1 oz.
- Sky Blue Icing Color, 1 oz.
- Non-Stick Cooling Grid
- Rolling Pin
- 14x20 Aluminum Cookie Sheet
- Cake Decorating Tools, 5-Piece Brush Set
- Flower, Bunny and Egg Cookie Cutter Set, 3-Piece

### INSTRUCTIONS

**Step 1 - Make cookies using your favourite cookie recipe.** Prepare cookie dough following recipe. Roll out 1/16 in. thick, cut out shapes, bake and cool cookies.

**Step 2 - Decorate fondant.** Roll out fondant 1/16 in. thick. Separately mix icing colours with lemon extract to a watercolour consistency. Combine Lemon Yellow and Golden Yellow for yellow shown. Combine Violet with a touch of Pink for violet shown. Paint rounded flower shapes approx. 1 ½ in. diameter randomly; paint different colour centers while still wet. Paint 1-2 leaves per flower. Let dry a few minutes. Use black FoodWriter marker to draw rough outlines around each flower and leaves and add

details to some centers.

**Step 3 - Decorate cookies.** Use egg cutter to randomly cut out fondant eggs. Brush tops of cookies with piping gel and attach fondant eggs.