

# Beach Cookies



## MATERIALS

- *flip-flop cookie cutter*
- *octopus cookie cutter*
- *sea turtle cookie cutter*
- *seahorse cookie cutter*
- *starfish cookie cutter*
- *angel fish cookie cutter*
- *pelican cookie cutter*
- *lobster cookie cutter*
- *surfboard cookie cutter*
- *white rolled fondant*
- *pink rolled fondant*
- *red rolled fondant*
- *orange rolled fondant*
- *yellow rolled fondant*
- *lime green rolled fondant*
- *blue rolled fondant*
- *purple rolled fondant*
- *tan rolled fondant*
- *black rolled fondant*
- *red food color*
- *black food color*
- *regal purple food color*
- *leaf green food color*
- *peach food color*
- *clay extruder*
- *flower plunger cutter*
- *star plunger cutter*
- *tip #1*
- *tip #8*
- *aspic cutter set*
- *black nonpareils*

## SPECIAL BAKING INSTRUCTIONS

Cut two flip-flops. Turn one flip-flop over before baking so that there is a left and right flip-flop.

Prepare royal icing in red, lavender, lime green, black, and peach.

## DECORATING INSTRUCTIONS

### Flip-flop

Cut green or blue rolled fondant with the same cutter that was used for the cookie. Attach to the cookie with piping gel. Cut stars or flowers using plunger cutters. Attach to the cookie with piping gel. Make the straps of the flip-flop using green or blue rolled fondant and a clay extruder. Attach to the cookie using piping gel.

### Octopus

Cut purple rolled fondant with the same cutter that was used for the cookie. Attach to the cookie with piping gel. Create indentations for the legs using a paring knife. Roll blue rolled fondant. Cut circles with tip #8. Use a toothpick to hollow the circle. Attach circles to the octopus using piping gel. Pipe dots with lavender royal icing using tip #1. Pipe the eyes and mouth with black royal icing using tip #1.

### Lobster

Cut red rolled fondant with the same cutter that was used for the cookie. Attach to the cookie with piping gel. Create indentations on the arms and tail using a paring knife. Pipe dots with red royal icing using tip #1. Attach nonpareils for the eyes using piping gel.

### Starfish

Cut pink rolled fondant with the same cutter that was used for the cookie. Attach to the cookie with piping gel. Pipe dots with peach royal icing using tip #1.

### **Sea Turtle**

Cut yellow rolled fondant with the same cutter that was used for the cookie. Remove the arms. Attach to the cookie with piping gel. Cut green rolled fondant with the same cutter that was used for the cookie. Remove the body. Attach to the cookie with piping gel. Pipe dots with green royal icing using tip #1. Attach nonpareils for the eyes using piping gel. Cut tan rolled fondant using a cutter from the aspic set. Attach to the shell using piping gel.

### **Sea Horse**

Cut orange rolled fondant with the same cutter that was used for the cookie. Create indentations on the sea horse using a paring knife. Attach nonpareils for the eyes using piping gel. Pipe the mouth with black royal icing using tip #1.

### **Angel Fish**

Cut yellow, black, and white rolled fondant with the same cutter that was used for the cookie. Cut off the fins. Cut strips of each color. Remove and piece together on the cookie. Attach to the cookie with piping gel. Roll white and yellow rolled fondant. Cut fins. Texture using a paring knife. Attach a nonpareil for the eye using piping gel.

### **Pelican**

Cut white rolled fondant with the same cutter that was used for the cookie. Cut off the beak and legs. Attach to the cookie with piping gel. Attach a nonpareil for the eye using piping gel. Cut a wing using white rolled fondant and a comma cutter. Texture using a paring knife. Attach with piping gel. With yellow rolled fondant, cut the beak with the same cutter that was used for the cookie. Attach with piping gel. With orange rolled fondant, cut the legs and feet with the same cutter that was used for the cookie. Attach with piping gel. Using a paring knife, create an indentation for the left and right foot.

### **Surfboard**

Cut blue rolled fondant with the same cutter that was used for the cookie. Cut a small amount off the bottom. Attach to the cookie with piping gel. Cut tan rolled fondant with the same cutter that was used for the cookie. Cut a small amount off the bottom for the sand. Attach the small cut tan piece underneath the blue using piping gel. Hand cut the trunk of a palm tree using a paring knife and brown rolled fondant. Attach with piping gel. Hand cut palms using a paring knife and green rolled fondant. Texture using a paring knife. Attach with piping gel.