

Brush-Embroidered Pink Flower Cookies



MATERIALS

- *dogwood cookie cutter*
- *daisy cookie cutter*
- *electric pink food color*
- *tip #1*
- *tip #3*

ICING REQUIRED

Prepare run sugar icing in white, light pink, pink, and dark pink. Prepare royal icing in white and dark pink.

DECORATING INSTRUCTIONS

Outline and fill the cookies with various shade of pink or white run sugar. Allow to set completely. Brush embroidery petals using tip #3, one layer at a time. Start with the outer petals. Allow the brush embroidery to set completely. Add additional layers of brush embroidery petals. Allow each layer of petals to set before adding another layer. Pipe dots using royal icing and tip #1.