

Brush-embroidered Wedding Cookies



MATERIALS

dress cookie cutter

heart cookie cutter

shoe cookie cutter

ivory food color

tip #1

tip #3

old gold luster dust

grain alcohol

ICING REQUIRED

Prepare run sugar icing in white and ivory. Prepare royal icing in white.

DECORATING INSTRUCTIONS

Wedding Dress

Outline and fill the cookies with ivory run sugar. Allow to set completely. Brush embroidery lace scallops using tip #3. Allow the brush embroidery to set completely. Pipe sashes with white run sugar icing. Pipe additional details on the dress using royal icing and tip #1.

Shoe

Outline and fill the cookie with ivory run sugar. Allow to set completely. Brush embroidery lace scallops using tip #3.

Hearts

Outline and fill the cookies with ivory run sugar. Allow to set completely. Brush embroidery lace scallops using tip #3. Allow the brush embroidery to set completely. Pipe center heart or heart border with white run sugar. Pipe additional details on the hearts using royal icing and tip #1. Paint "Love" using old gold dusting powder mixed with grain alcohol.