

Butterfly Cookie Bouquet



MATERIALS

- *butterfly cookie cutter texture set*
- *red rolled fondant*
- *orange rolled fondant*
- *light yellow rolled fondant*
- *light green rolled fondant*
- *light blue rolled fondant*
- *lavender rolled fondant*
- *various shades of dusting powders*
- *black food color marker*
- *tip #1*

Prepare royal icing in white.

DECORATING INSTRUCTIONS

Texture the rolled fondant using the mat from the butterfly cookie cutter texture set. Cut with the same cutter that was used for the cookie. Shade the fondant piece using dusting powders. Allow several hours or overnight for the fondant to crust. Then color in the indentations using a black food color marker. Pipe dots using royal icing and tip #1. Arrange the cookies in a vase.