

# Chocolate-Coated Flower Cookies



## MATERIALS

- *white candy coating*
- *flower chocolate transfer sheet*
- *daisy plunger cutters*
- *flower blossom plunger cutters*
- *primrose gum paste cutters*
- *daisy stamps*
- *white rolled fondant*
- *mauve food color*
- *teal food color*
- *sky blue food color*
- *regal purple food color*

## DECORATING INSTRUCTIONS

Prepare rolled fondant colors in mauve, lavender, teal, and periwinkle blue. The periwinkle blue color is made by mixing a light blue rolled fondant with a touch of regal purple. Using the cutters, cut various sizes of flowers from the colored rolled fondant. Place the flowers in formers to cup the shapes. Allow several hours for the flowers to harden. Make daisy centers with the daisy stamps using white rolled fondant. Attach to the center of the flowers with piping gel.

Using a squeeze bottle, coat the cookie with white candy coating. Immediately place flower chocolate transfer sheet on top. Allow to set for several minutes. Remove the transfer sheet. Arrange flowers on the cookie. Pipe dots using white candy coating in a parchment bag with a small hole.