

# Christmas Candy



## MATERIALS

- *candy cane cookie cutter*
- *round cookie cutter*
- *small round cutter (center of candy)*
- *pilgrim hat cookie cutter*
- *candy cookie cutter*
- *red rolled fondant*
- *green rolled fondant*
- *white rolled fondant*
- *white sanding sugar*
- *clay extruder*

## SPECIAL BAKING INSTRUCTIONS

Create a lollipop cookie by cutting out a round cookie and baking it with a sucker stick. Cut off the brim of the pilgrim hat to create a gumdrop cookie.

### Gumdrop Cookies

Roll desired color of the rolled fondant. Cut the rolled fondant with the pilgrim hat cutter. Cut off the brim. Place the rolled fondant piece on the cookie, attaching with piping gel. Brush piping gel onto the rolled fondant. Sprinkle white sanding sugar onto the piping gel.

### Candy Cane

Roll at least two colors of rolled fondant. Cut a candy cane out of each with the same cutter that was used for the cookie. Cut each of the candy cane into several sections. Remove every other section and replace with a section from another cut candy cane in a contrasting color.

### Candy

Roll the white rolled fondant and cut it using the candy cutter. Cut the sides of the candy off and place on a cookie, attaching with piping gel. Add texture lines while the white fondant is still soft using the blunt end of a paring knife. Roll at least two colors of rolled fondant. Cut a circle out of each color of rolled fondant, using the round cutter. Cut each of the circles into several triangles. Pinch the triangles and curve them to resemble a twisted piece of candy. Remove every other section and replace with a twisted section from another cut candy cane in a contrasting color.

### Lollipop

Feed a clay extruder with rolled fondant ropes of red and white or rolled fondant ropes of red, white, and green. Attach a round disk to the extruder. Extrude the rolled fondant. Roll the extruded fondant rope to create a twist design. Coil the rope and attach to the lollipop cookie with piping gel.