

Cupcake Cookies



MATERIALS

- *scalloped square cookie cutter*
- *brown rolled fondant*
- *dark brown rolled fondant*
- *turquoise rolled fondant*
- *orange rolled fondant*
- *red rolled fondant*
- *lime green rolled fondant*
- *pink rolled fondant*
- *yellow rolled fondant*
- *white rolled fondant*
- *cupcake patchwork cutter set*
- *tip #1*
- *flower plunger cutters*

Prepare royal icing in white.

DECORATING INSTRUCTIONS

Cut brown rolled fondant with the same cutter that was used for the cookie. Attach to the cookie with piping gel. Cut cupcakes with rolled fondant or gum paste using the cupcake patchwork cutter. Attach with piping gel. Roll a small ball of red rolled fondant for the cherry. Pipe along the edge of the brown cut piece with white royal icing using tip #1. Cut flowers from the rolled fondant. Cup the flowers in a flower former. Allow several hours to harden. Attach with piping gel. Add the center of the flowers with yellow rolled fondant.