

# Faces of Halloween Cookies



## MATERIALS

- *witch head cookie cutter*
- *cat face cookie cutter*
- *pumpkin cookie cutter*
- *skull cookie cutter*
- *Frankenstein head cookie cutter*
- *oval cookie cutter*
- *white rolled fondant*
- *orange rolled fondant*
- *purple rolled fondant*
- *black rolled fondant*
- *lime green rolled fondant*
- *black food color*
- *mini-circle cutters*
- *round cake decorating tips, such as tips #6, #8, and #10*
- *aspic cutters*
- *mini-heart cutters*
- *tip #1*
- *moonstone silver dust*
- *grain alcohol*

## ICING REQUIRED

Prepare royal icing in black.

## SPECIAL BAKING INSTRUCTIONS

Cut one-third off of an oval cookie cutter. Use a paring knife to create a jagged edge for the ghost.

### Frankenstein

Cut the face with green rolled fondant. Remove the ears. Cut out circles for the eyes using two sizes of circle cutters. Hand cut a rectangle for the hair. Cut zigzags off the hair using a paring knife. Attach to the cookie with piping gel. Cut a long angled rectangle for the eyebrow using a paring knife and black rolled fondant. Attach with piping gel. Cut an angled rectangle using orange rolled fondant and a paring knife. Attach with piping gel. Cut purple and orange rolled fondant with the same cutters used to cut the holes for the eyes. Fill in the holes. Cut black rolled fondant using circle cutters that are smaller than the eyes. Cut the white circles for the eyes using white rolled fondant and the small tapered end of tip #8. Attach the pieces to the eyes with piping gel. Using a paring knife, cut small rectangles of white rolled fondant for the bolts. Paint with silver dust mixed with grain alcohol. Pipe the mouth with royal icing using tip #1.

### Skull

Cut the face with the same cutter used for the cookie with white rolled fondant. Cut out the eyes using circle cutters. Cut out a heart for the nose using a heart from the aspic cutter set. Cut black rolled fondant with the same cutters used to cut the holes for the eyes. Fill in the holes. Cut white rolled fondant using circle cutters that are smaller than the eyes. Cut the tiny black circles for the eyes using black rolled fondant and the small tapered end of tip #8. Attach the pieces to the eyes with piping gel. Cut a heart with black rolled fondant using the same cutter that was used to cut the hole for the nose. Pipe the mouth with black royal icing using tip #1.

## **Pumpkins**

Cut the orange rolled fondant with the same cutter that was used for the cookie. Remove the stem. Cut out circles for the eyes using two sizes of circle cutters. Cut out the mouth using a shape from the aspic set. Cut a stem from the green rolled fondant with the same cutter that was used for the cookie.. Attach with piping gel. Cut purple and green rolled fondant with the same cutters that were used to cut the holes for the eyes. Fill in the holes. Cut black rolled fondant using circle cutters that are smaller than the eyes. Cut the white circles for the eyes using white rolled fondant and the small tapered end of tip #6. Attach the pieces to the eyes with piping gel. Cut the mouth with the same cutter that was used to cut the hole for the mouth. Attach with piping gel. Pipe the mouth with black royal icing using tip #1.

## **Cat**

Cut the face from the black rolled fondant with the same cutter that was used for the cookie. Cut out circles for the eyes using two sizes of circle cutters. Cut out the mouth using a shape from the aspic set. Attach with piping gel. Cut purple and green rolled fondant with the same cutter that was used to cut the holes for the eyes. Fill in the holes. Cut black rolled fondant using circle cutters that are smaller than the eyes. Cut the white circles for the eyes using white rolled fondant and the small tapered end of tip #10. Attach the pieces to the eyes with piping gel. Cut the mouth with the same cutter that was used to cut the hole for the mouth. Attach with piping gel. Pipe the mouth and eyebrows with black royal icing using tip #1.

## **Ghost**

Cut the ghost from the white rolled fondant with the same cutter that was used for the cookie. Cut a jagged edge on the white rolled fondant. Cut out circles for the eyes using two sizes of circle cutters. Cut purple and green rolled fondant with the same cutters that were used to cut the holes for the eyes. Fill in the holes. Cut black rolled fondant using circle cutters that are smaller than the eyes. Cut the white circles for the eyes using white rolled fondant and the small tapered end of tip #10. Attach the pieces to the eyes with piping gel.