

# Fall Leaves Cookies



## MATERIALS

- *elm leaf cookie cutter*
- *maple leaf cookie cutter*
- *oak leaf cookie cutter*
- *aspen leaf cookie cutter*
- *acorn cookie cutter*
- *pumpkin cookie cutter*
- *oak leaf cookie cutter*
- *red food color*
- *orange food color*
- *yellow food color*
- *leaf green food color*
- *brown food color*
- *ivory food color*
- *antique gold crystal pearl dusting powder*
- *tip #1.5*

## ICING REQUIRED

Prepare run sugar icing in the following colors: red, orange, yellow, dark green, light green, dark ivory, light ivory. Prepare royal icing in brown.

## DECORATING INSTRUCTIONS

### Leaf Cookies

Outline and fill the leaf cookies in various shades of run sugar. Allow the iced cookie to set completely. Then pipe the details onto the leaf with brown royal icing using a pastry bag fitted with a #1.5 tip. Allow the brown piped details to set completely. Brush over the cookies with antique gold dusting powder.

### Acorn Cookies

Outline and fill the bottom of the acorn cookie with one shade of ivory run sugar. Outline and fill the cap of the acorn with the other contrasting shade of ivory run sugar. Allow the iced cookie to set completely. Then pipe the details onto the acorn with brown royal icing using a pastry bag fitted with a #1.5 tip. Allow the brown piped details to set completely. Brush over the cookies with antique gold dusting powder.

### Pumpkin Cookies

Outline and fill the pumpkin cookie with orange run sugar. Outline and fill the stem of the pumpkin with dark ivory run sugar. Allow the iced cookie to set completely. Then pipe the details onto the pumpkin with brown royal icing using a pastry bag fitted with a #1.5 tip. Allow the brown piped details to set completely. Brush over the cookies with antique gold dusting powder.