

Kitties and Mice Cookies



MATERIALS

- *cat face cookie cutter*
- *mouse cookie cutter*
- *paw print cookie cutter*
- *black food color*
- *orange food color*
- *yellow food color*
- *deep pink food color*
- *tip #1*

ICING REQUIRED

Prepare run sugar icing in the following colors: orange, gray (small amount of black added to white icing), light pink, dark pink, yellow, white, and black. Prepare royal icing in black and dark orange.

Cat Face Cookies

Outline the cat face cookies with black run sugar. Allow the outline to dry. Pipe white triangles in the center of the cat's ears. Allow the white to dry before piping the adjoining face color. Fill in the cat's nose outline with dark pink run sugar. Fill in the cat's chin/mouth area with white run sugar. Fill in the cat's face with desired run sugar colors. Shown are black, gray, yellow, and orange. Allow the filled area to set completely. When the cat faces have set, pipe on the eyes with black run sugar. Pipe the whiskers and tiger stripe details with black or dark orange royal icing in a pastry bag fitted with a #1 tip.

Mice Face Cookies

Outline the mice cookies with black run sugar. Pipe in a teardrop shape in the center of the mouse's ear with light pink run sugar. Allow the black outline and the light pink ear to dry. Fill in the mice outline with gray or white run sugar. Allow the mice to set completely. When the mice are set, pipe on the eyes with black run sugar and the nose with light pink run sugar.

Paw Print Cookies

Outline the paw print cookies with black run sugar. Fill in the mice outline with run sugar in desired color. Allow the paw prints to set completely. When the background color of the paw print is set, outline the details of the paw print. Allow the outline to dry. Then fill in the details with light pink or black run sugar.