

Owl Cookies



MATERIALS

- *Easter egg cookie cutter*
- *round cookie cutter*
- *ivory food color*
- *orange food color*
- *leaf green food color*
- *gold food color*
- *brown food color*
- *burgundy food color*
- *black food color*

ICING REQUIRED

Prepare run sugar in black and white. Prepare run sugar icing and royal icing in the following colors: ivory, dark ivory, brown, dark brown (brown and black food color mixed), green, burgundy, gold, orange, and light orange.

SPECIAL BAKING INSTRUCTIONS

The owl was made by cutting an Easter egg shape, then using a round cutter to remove the top of the egg for the owl's ears.

Outline and fill the owl with run sugar in desired color. Allow to set completely. Pipe eyes using white run sugar. Immediately add dots with black run sugar. Pipe beak with orange run sugar. Add feathers using royal icing the same color as was used for the body.