

Pink and White Wedding Cookies



MATERIALS

- *wedding cake cookie cutter texture set*
- *heart cookie cutter texture set*
- *dress cookie cutter texture set*
- *white rolled fondant*
- *light pink rolled fondant*
- *pink rolled fondant*
- *dark pink rolled fondant*
- *super pearl dust*
- *tip #1*
- *silicone rose molds*
- *silicone leaf mold*

Prepare royal icing in white.

DECORATING INSTRUCTIONS

Texture the white rolled fondant using the mats from the heart, wedding cake, and dress cookie cutter texture sets. Cut with the same cutter that was used for the cookie. Attach to the cookie with piping gel. Brush the fondant piece with super pearl dust. Make roses with shades of pink rolled fondant using silicone rose molds. Attach to the cookie with piping gel. Make leaves with white rolled fondant using the silicone leaf mold. Attach to the cookie with piping gel. Pipe dots on the cookies with white royal icing.