

Princess Cookies



MATERIALS

- *frog with crown cookie cutter*
- *castle cookie cutter*
- *magic wand cookie cutter*
- *crown cookie cutter*
- *rose cookie cutter*
- *electric green food color*
- *electric pink food color*
- *yellow food color*
- *sky blue food color*
- *purple food color*
- *black food color*
- *icing gel*
- *rainbow disco dust*

Prepare run sugar icing in the following colors: white, light pink, medium pink, dark pink, sky blue, purple, electric green, yellow, and black. Prepare white royal icing with a soft peak.

DECORATING INSTRUCTIONS

Frog

Outline the frog and all the details with black run sugar. Allow the outline to set. Fill in the frog head with green run sugar. Fill in the frog belly with yellow run sugar. Pipe around the belly and fill in the frog body with green run sugar. Fill in the crown with yellow run sugar. Allow all the icing to set. Brush the crown with piping gel, and sprinkle with the disco dust.

Magic Wand

Outline the wand with black run sugar. Allow the outline to set. Fill in the wand with run sugar. Add a stripe of contrasting color. Fill in the top part of the wand with run sugar. Allow all of the icing to set. Brush the top of the wand with piping gel, and sprinkle with the disco dust.

Castle

Outline the castle and all the details with black run sugar. Allow the outline to set. Fill in the outlines with run sugar. Allow all the icing to set. Brush the areas desired with piping gel and then sprinkle with the disco dust. Pipe the castle steps using royal icing with a soft peak.

Crown

Outline the crown and all the details with black run sugar. Allow the outline to set. Fill in the outlines with run sugar. Allow all the icing to set. Brush the areas desired with piping gel and then sprinkle with the disco dust.

Rose

Outline the rose and all the details with black run sugar. Fill in the outlines with run sugar.