

Round Eyelet Cookies 2



MATERIALS

- *ornament cookie cutter*
- *ball tool*
- *cone modeling tool*
- *red or green rolled fondant*
- *white rolled fondant*
- *tip #1*
- *grain alcohol*
- *moonstone silver dusting powder*

ICING REQUIRED

Prepare white royal icing.

DECORATING INSTRUCTIONS

Roll the white and red or green rolled fondant. Layer the fondant with the white on the top. Cut with the ornament cutter. Cut off the cap of the ornament. Attach the cut, layered rolled fondant to the cookie using piping gel. Emboss by pressing through the first layer using a ball tool and a cone modeling tool. Outline the embossed areas using royal icing and tip #1. Add dots using royal icing and tip #1. Roll the white rolled fondant the same thickness as the layered piece on the cookie. Cut the cap. Using a paring knife, cut grooves into the cap. Attach to the cookie using piping gel. Mix the moonstone dust with the grain alcohol to create a paint. Paint the cap of the ornament.