

Wild Valentine Cookies



MATERIALS

- *scalloped heart cookie cutter*
- *heart cookie cutter*
- *lips cookie cutter*
- *white rolled fondant*
- *red rolled fondant*
- *black rolled fondant*
- *red food color*
- *red food color marker*
- *heart patchwork cutter set*
- *tip #1.5*
- *bone modeling tool*
- *zebra edible frosting sheet*

Prepare royal icing in red and white.

DECORATING INSTRUCTIONS

Black Heart

Cut black rolled fondant with the same cutter that was used for the cookie. Attach to the cookie with piping gel. Cut red rolled fondant using the heart patchwork cutter. Attach with piping gel. Pipe along the edge of the black cut piece with white royal icing using tip #1.5. Pipe along the edge of the red patchwork cut piece with white royal icing using tip #1.5. Pipe small red dots with red royal icing using tip #1.5.

Zebra Heart

Add zebra pattern to white rolled fondant. Cut patterned rolled fondant with the same cutter that was used for the cookie. Attach to the cookie with piping gel. Cut red rolled fondant using the heart patchwork cutter. Attach with piping gel.

Red Lips

Cut red rolled fondant with the same cutter that was used for the cookie. Attach to the cookie with piping gel. Create an indentation separating the lips using a bone modeling tool.

White and Red Lips

Cut white rolled fondant with the same cutter that was used for the cookie. Attach to the cookie with piping gel. Allow to harden completely. Hand draw the lip marks using a red food color marker.