

Decorating Cookies - Brownie History Uniform Theme

You can use any cookie/biscuit recipe you like, but if you wish to combine pieces it will be easier if the dough is sticky rather than dry. A sticky gingerbread recipe can be found here: <http://ideas4kids.org/109>



Making the initial cookie shapes

Use a large 'girl' (for dresses) and 'boy' (for trousers) cookie cutter to create the basic outline shape. For brownie uniforms with hats, roll and flatten a piece of cookie dough into the desired shape and gently push onto the cut out cookie shape. If a sticky dough made from self raising flour has been used the pieces will fuse as they cook.

Take extra care when lifting the cookies from the tray as large shapes are easier to break/crack.

Decorating

When your cookies are cool, mix up the desired colours of icing. Cover large, base areas and leave to set.

When set use writing icing/chocolate tubes to add details.



Safety Note: Follow the advice given on your food colouring. Do not add more drops of colour to the icing than recommended. To create deeper colours try mixing different colours or using a food colouring paste.

