Decorating Cookies - Brownie Six Emblem Theme

You can use any cookie/biscuit recipe you like, but it 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



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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.

Imps, Leprechauns, Elves, Pixies etc

The six emblems were made using a small gingerbread man cookie cutter. To create a hat simply pinch the rounded top of the man's head into a point before baking.

When cool cover with the desired colour of icing. To create the face, roll a small piece of white fondant icing into a ball. Flatten the ball and then pinch out an ear on either side. Push into the wet icing. Add eyes and a mouth using small sweets or a writing icing tube.

Toadstool

To create the toadstool divide a piece of cookie dough into two pieces, one twice as large as the other (an easy way to do this is to divide the piece into three even pieces and then squash two together). Roll one piece into a ball and then shape and flatten it to form the top of the toadstool. Shaped the second piece into a stalk and gently push the two pieces together.

After baking and allowing to cool ice the top and stalk of the toadstool in different colours. Add squashed balls of fondant icing or small sweets to make the spots.



