



## MATERIALS

- 80g Pink Satin Ice
- 180g White Satin Ice
- 100g Blue Satin Ice
- Roberts Confectionery Pink Decorating Sugar
- Dark Blue or Black Edible Pen
- 12 Vanilla Cookies
- Flavoured Frosting
- Small Rolling Pin
- 4.5cm Star Cookie Cutter
- Scallop Tool
- Ball Tool
- Piping Nozzle
- 5cm Square Cookie Cutter



**NEW!**

Discover our  
NEW range of  
edible sprinkles  
including this Pink  
Sanding Sugar!

### Step 1

Mix 80g White Satin Ice with Pink Satin Ice.  
Roll and cut 10 -12 Stars. Lay on baking paper.

### Step 2

Press the small end of the Ball Tool into the fondant to create the eye sockets.  
Press the Scallop Tool into the fondant to create the mouth.  
Colour the inside of the eye sockets with the Edible Pen.

### Step 3

Place the large end of the piping nozzle over the face.  
Sprinkly paint the rest of the star with edible gel or water.

### Step 4

Sprinkle with Pink Sanding Sugar. Remove piping nozzle, leave to dry.  
Repeat for each Star.

### Step 5

Mix 100g White fondant with Blue fondant to create a marbled look.  
Be careful not to overmix.

### Step 6

Roll and cut 12 squares the same size as the cookies.

### Step 7

Ice each cookie with flavoured frosting.  
Lay a Blue Fondant square on top. Press gently to secure.

### Step 8

Place a pink Star on top of each cookie.

**Happy baking everyone!**



**GIFT IDEA!**  
Cookies make  
a great gift in a  
clear bag & tied  
with a ribbon!