

2 skill level

free



chill out cookies & brownies

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## SNOWFLAKE COOKIES

### SUPPLIES & TOOLS:

- Grandma's Gingerbread Cookie dough (recipe at Joann.com® or www.wilton.com)
- Rolling pin
- Comfort Grip™ snowflake cutter
- Cookie sheet
- Cooling grid
- Royal icing (recipe at Joann.com® or www.wilton.com)
- Wilton® meringue powder
- Icing Colors: black, orange, red-red, royal blue, kelly green
- Decorating tips 2, 5, 12
- Decorating bags
- Spatula

### DIRECTIONS:

1. Roll out gingerbread cookie dough 1/8" to 1/4" thick and cut snowflakes. Bake and cool.
2. Divide royal icing and tint black, orange, red, blue, green; reserve some white icing.
3. Using tip 2 and white icing, pipe snowflake pattern on cookies.
4. Using tip 12 & white icing, pipe heads; let icing build up to cover center of cookies. Using tip 2 and black icing, pipe dot eyes and string mouth. Add tip 2 dot cheeks using red icing, tip 5 pull-out carrot nose using orange icing. Using tip 5 and black, blue, red, green and white icings, pipe head coverings and trim. Each serves 1.

Project courtesy of  
Wilton Industries, Inc.



## PENGUIN BROWNIES

### SUPPLIES & TOOLS:

- Wilton® Mini Gingerbread Boy silicone pan
- Favorite brownie recipe
- Baking pan
- Cooling grid
- Royal Icing (recipe at Joann.com or www.wilton.com)
- Wilton® meringue powder
- Icing Colors: orange, red-red, golden yellow, royal blue, sky blue, kelly green
- Decorating tips: 2, 5, 352
- Decorating bags
- Dark Cocoa Candy Melts® brand confectionary coating
- Parchment triangles
- White ready-to-use rolled fondant
- Cornstarch

### DIRECTIONS:

1. Bake and cool brownies in gingerbread boy pan. Melt candy. Position brownies on cooling grid over baking pan and cover with candy. Refrigerate to set.
2. Divide royal icing and tint orange red, yellow, black; reserve some white icing.
3. Using tip 5 and white icing, pipe bellies. Pat down with finger dipped in cornstarch. Using tip 2 and black icing, add dot eyes. Using tip 2 and red icing, pipe bowties. Using tip 352 and orange icing, pipe pull-out beaks. Using tip 5 and yellow icing pipe feet. Using melted candy in a cut parchment bag, pipe pull-out wings.
4. Divide fondant and tints. Roll fondant balls and form into hat shapes. Attach to heads with dots of melted candy. Using white icing and tip 5, pipe pull-out dot trim on hats. Each serves 1.

Skill Level 2: Some foodcrafting experience needed

Please read and follow all manufacturers' instructions for all tools and materials used.  
Provide adult supervision if children participate in this project.

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