

Elegant Iced Cookies

Iced cookies will take on a whole new, professional look once you embellish them with a raised stencil pattern.

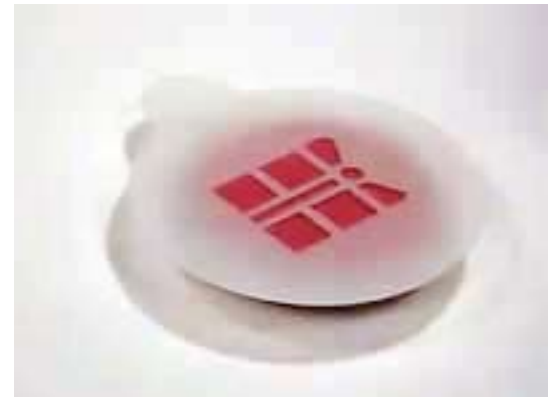
Supplies:

Cookies Iced with Royal Icing or Fondant
Stencil
Royal Icing (can color with food colors)
Trowel (use a fake credit card or hotel room key!)



Instructions:

1. Align stencil on top of hard, iced cookie. (Fig1)



(Fig1)

2. Mix royal icing so that it is thick like marshmallow fluff. You can always thin it out if your pattern's edges aren't soft, but it's better to start out too thick than too thin. Using your trowel, spread icing across the stencil. (Fig2)



(Fig2)

3. Gently lift stencil and let dry. (Fig 3)

Variation: Sprinkle fine crystal sugars over the wet icing to create a shimmery look like the hearts above.



(Fig3)