

Bone Appetite! Cookies



Serve spine-chilling cookies or design as cupcakes, at your Halloween Baby Shower bash. Create perfect patterns using the skull-and-crossbones stencil from our Halloween Cupcake and Cookie Stencils. Perfect for a Goth Baby Shower!

For Basic White, Yellow Or Chocolate cake recipes visit:

<http://www.unique-babyshower-gifts.com/baby-shower-cake-recipes.html>

For Basic Buttercream, Chocolate Buttercream and Royal Icing recipes visit:

<http://www.unique-babyshower-gifts.com/icing-recipes.html>

For All The Tools You'll Need For This Cake Visit Our Wilton Store:

<http://astore.amazon.com/uniquebabyshowergiftswilton-20>

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Ingredients:

- * Black Icing Color Easy-Add Black Icing Color
- * Color Flow Icing
- * Roll-Out Cookie Dough
- * Color Flow Mix Easy-Add Color Flow Mix
- * Silver Metallic Jimmies Easy-Add Silver Metallic Jimmies

Makes:

Each Cookie serves 1

Tools:

- * Cookie Sheet Easy-Add Cookie Sheet
- * Cooling Grid Easy-Add Cooling Grid
- * Tip: 3 Easy-Add Tip: 3
- * Halloween Cupcake and Cookie Stencils Easy-Add Halloween Cupcake and Cookie Stencils
- * Round Comfort Grip™ Cookie Cutter Easy-Add Round Comfort Grip™ Cookie Cutter
- * Tapered Spatula Easy-Add Tapered Spatula

Instructions:

Step 1

In advance: Make cookies. Prepare and roll out dough. Cut using round cutter. Bake and cool. Outline cookies using tip 3 and full-strength black icing; flow in with thinned icing. Let dry.

Step 2

Decorate with full-strength white icing. Set stencil over cookie; use tapered spatula to spread icing. Remove stencil. Pipe tip 3 outline around cookie edge; roll edge in jimmies.

For Great Savings And Special Deals On All Wilton Products Please Check Out Our Wilton Affiliate Store:

<http://astore.amazon.com/uniquebabyshowergiftswilton-20>

For more instructions and patterns visit:

<http://www.wilton.com/idea/Bone-Appetite-Cookies>