



MATERIALS

Makes 12 Valentine Cookies

- ♥ 350g Red Satin Ice Fondant
- ♥ Cookie Cutter & Textured Sheet Set Hearts
- ♥ Small Alphabet Impression Set
- ♥ Little Venice Small Rolling Pin Smooth
- ♥ Buttercream Icing flavoured with ½ tsp of Roberts Confectionery Raspberry Flavoured Food Colouring
- ♥ 12 Love Heart vanilla cookies

STEP 1

Roll the **Red Satin Ice Fondant** into a long rectangle with a thickness of 2-3 mm. Divide the fondant into three equal sections (enough to fit 4 heart cuts). Use the **Love Heart cookie cutter** to cut four plain love hearts from one section. Place the letters 'LOVE' into the letter holder of the **Impression set**.

Carefully place the letter holder in the middle of each red love heart and gently press into the fondant so it leaves a crisp impression of the word 'Love'. Repeat this for all four love hearts.

STEP 2

Place one of the **Textured Impression mats** over the second section of fondant. Using your rolling pin, roll firmly over the top – only go over it once, and only in one direction.

Peel away the impression mat, which will reveal the textured imprint from the mat on your fondant. Use your **Love Heart cookie cutter** to cut four love hearts. Repeat this step using the other **Textured Impression mat** in the remaining section of fondant.

STEP 3

Spread a thin layer of buttercream icing flavoured with **Roberts Confectionery Raspberry Flavoured Food Colouring** over the top of each cookie.

Carefully lift each fondant love heart using a small palette knife and place on top of each cookie.

