Roberts Confectionery

Pirate Cookies

MATERIALS

Makes 6 Cookie Toppers

- 125g Black Satin Ice
- 125g Red Satin Ice
- 6cm round cookie cutter
- Fondant roller cutter
- Edible glue/water
- Piping nozzle No.10
- 6 Vanilla cookies

TIP
To prevent your Satin Ice from drying out while working, cover it with cling wrap!

STEP 1

Roll the **Red Satin Ice** approx. 21 x16cm.
Use the **round cookie cutter** to cut 6 circles.
Place the excess fondant in a snap lock bag to prevent from drying out.

STEP 2

Roll 50g of **Black Satin Ice** approx. 25 x 5cm.
Use the **fondant cutter** to cut thin strips.
You will need approx. 5 per cookie.

STEP 3

Using the curve of the cookie cutter cut just below the half way mark of each circle to create the red bandanna for your Pirate Cookie.

STEP 4

Smear a small amount of icing on one half of each cookie – roughly the same size as your red Bandanna. This will not only taste great but also stick the fondant to the biscuit.
Carefully place the red bandanna on top of the Icing.

STEP 5

Paint each strip of black fondant with a tiny amount of edible glue/water.
Lay each strip on a slight angle on top of the red bandana leaving a small gap in-between.

STEP 6

Trim any excess black fondant from your cookie.

STEP 7

To create the moustache and eye patch, use either a template printed from the Internet or simply draw the shape on a piece of paper. Lay the template on top of the black fondant. Use your sharp blade to cut around the outline.

Press the small end of the piping nozzle into the black fondant to create eyes.
If the fondant sticks to the end simply poke a skewer into the nozzle and the eye will pop out. Attach each eye to your cookie with a tiny dot of edible glue/water.

STEP 8

Cut 6 small strips of **Red Satin Ice.** Fold each into a V shape and attach to one side of the Bandanna. Paint each piece with a tiny amount of edible glue/water and attach to your cookie.

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