



INGREDIENTS

- Roberts Gingerbread Mix
- Baby Pink Satin Ice
- Roberts Bakers Jam - Optional

MATERIALS

- Roberts Flexi Mat
- Baking Paper and Rolling Pin
- Roberts Thickness Guides
- 2 x flat baking trays
- Love heart Cookie Cutter set
- Letter Impression set



STEP 1

Gingerbread Heart Biscuits

Refer to the instructions on the back of the packet to make the Gingerbread Biscuit dough. Divide the dough into two pieces. Roll each piece of dough between two sheets of baking paper on top of the Flexi Mat. To create perfect even thickness, use the Black or White Thickness guides. See packaging for detailed instructions. Slide the dough onto a flat baking tray and refrigerate for 10 minutes.



STEP 2

Remove the top sheet of baking paper and cut heart shaped biscuits - remove excess dough. Bake according to the instructions on the back of the packet. Cool completely before decorating.



STEP 3

Fondant Message

Roll the Baby Pink Fondant on the Flexi Mat. Use the clear Thickness Guides to create perfectly even thickness. Cut love heart shapes slightly smaller than the baked biscuit. Secure each fondant heart to a biscuit using a tiny amount of Bakers Jam. Use the letter press set to imprint fun sayings into the fondant.