

Butterfly Cookies



The challenge is to find the butterflies... This is just one of many examples of how an attractive piece of printed fabric can instantly inspire you into creating something simply gorgeous, like these brilliant little butterflies. Use these for a summer tea party or picnic lunch.

Ingredients

For about 10 cookies:

- Choice of food colour (here pastel pink)
- 300g royal icing
- 10 vanilla cookies in butterfly shape

Equipment

- Bowls
- Small palette knife
- Paper piping bags

Instructions

1. Prepare 1 piping bag of white soft-peak icing for the outline and the body, and one piping bag of runny pastel-pink icing for filling in the centre. For piping the little dots, thin down bright pink soft-peak icing with a little bit of water to make it slightly runny and put in a third bag.
2. Start by piping the white outline of the wings.
3. Once the outlines are set, fill in the wing centres with the pastel-pink icing. Let these dry for about half an hour.
4. Once the wings have dried, snip the tip of the piping bag containing the white icing to make it slightly larger and pipe the body between the wings, starting from the top and pulling it down towards you.
5. Finally, pipe little dots all over the wings, using your bright pink runny icing.



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