

How to make...

# Textured Heart Cookies

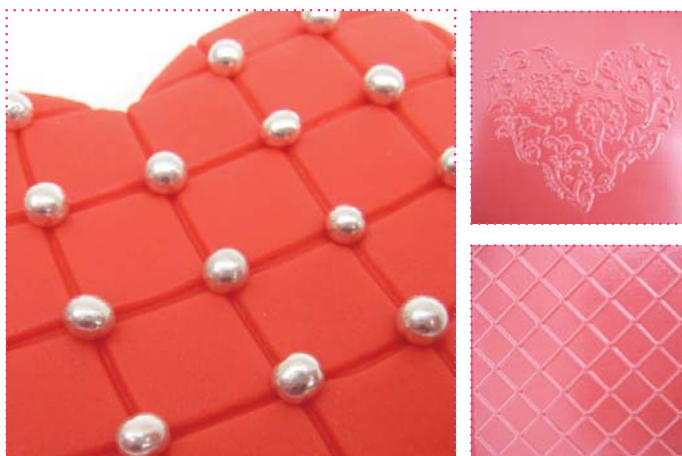


These unique embossed cookies are easy to create and are perfect for wedding favours, gifts and Valentines Day.

Use the **Heart Cookie Cutter Texture Set** which contains 1 heart cookie cutter and 3 different texture embosser sheets to create the stunning effects you can see below.

Simply bake your cookie and allow to cool completely. Spray the chosen texture sheet with a little cooking spray like **Wilton Easy Bake Spray** and wipe excess off with a clean paper towel. Roll out your **Poppy Red Sugarpaste** to about 3mm thick.

Place one of the 3 texture mats on your work surface



with the side you want to use facing up and place the rolled out fondant over the top and roll over once with a rolling pin. Turn over and remove the mat.

Cut out the embossed fondant with the heart cookie cutter and secure on to your heart cookie using a little **edible glue**, buttercream or **pipng gel**.

The added advantage of the embosser sheets is that they can be used on either side, one side leaves a recessed imprint and one creates the same pattern but raised.

Also as embosser sheets have an all over design they also work beautifully for decorating the top of cupcakes and mini cookie cutters.

Things you will need:

- Heart Cookie Cutter Texture Set
- Poppy Red Sugarpaste
- Bake Easy Spray
- Edible Glue/Piping Gel
- Silver Dragees

[www.cccshop.co.uk](http://www.cccshop.co.uk)



Tip

Fix a **silver dragee** at each cross point with **edible glue** point to create this stunning cookie

