

DECORATING

easter egg cookies

You will need:

One batch of Royal Icing, 3 squeeze bottles with decorator tips, 3 containers for icing and printable Easter baskets (found on pg. 7).

Separate Royal Icing into 3 containers and color with food coloring (yellow, white and blue). Allow more icing for container of blue than yellow or white.



1 Fill squeeze bottles with colored icings. Yellow and white icings should be of medium to firm stiffness. Blue icing should be thinned.



2 Use blue icing squeeze bottle to outline and fill entire egg-shaped cookie. Allow to dry.



3 Use white icing bottle to draw on stripes and dots. Make sure dots are spaced evenly apart to allow for alternating yellow dots. Allow to dry. Use yellow icing bottle to add dots alternating with white dots. Allow to dry.



4 Present eggs atop straw in printable baskets.