

DECORATING baby chick cookies

You will need:

One batch of Royal Icing, 1 black food-safe marker, 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 containers of white and yellow than blue.



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



2 Use white icing squeeze bottle to draw a squiggly line across egg-shaped cookie. Fill bottom half of cookie with white icing. Allow to dry.



3 Fill remaining top half of cookie with yellow icing to create baby chick. Allow to dry. Use blue icing bottle to dot on two eyes and a tuft of fluff on top of your baby chick. Allow to dry. Using black marker, dot pupils on chick's eyes.



4 Present chicks atop straw in printable baskets.