

# <u>Tools</u>

- One cookie any shape, flooded white or any pale colour
- Design traced using tracing paper or a projector (template included)
- Pencil and/or food marker to trace design

### Nozzles

- 2#0
- 2#1
- 2 # 1.5
- 3#2
- Couplers and piping bags 1 per colour and consistency

### Brushes

- 1 # 3/0 (essential that this brush is really thin)
- some #1 and #2 and small flat brush
- Small piece of thick acetate (or any clear plastic)

# <u>Ingredients</u>

## Food Colouring Colours (gel/paste)

• White, Caramel, Red, Black

## Food colouring powders

• Pink or Peach, Brown, Black

## Icing Consistencies

- White (2): Medium soft with a stiff touch and Medium stiff
- Caramel: medium soft
- Grey: Medium soft with a stiff touch
- Red: Medium soft
- Black: Medium soft with a stiff touch