



• Love Letter Cookies •

• **MAKES 18** •

Ingredients

Cookies

- 125g Butter
- 125g Caster Sugar
- 1 Medium Egg
- 1tsp Vanilla Extract
- 250g Plain Flour

Icing

- Ready roll white fondant icing
- small amount of ready roll yellow fondant icing
- small amount of ready roll red fondant icing //
- or some heart shaped cake sprinkles
- Apricot Jam

Soft Peak Royal Icing

- 250g Icing Sugar
 - 1 Medium Egg White
 - 1tsp Rose Extract
- (be careful too much rose extract can be overpowering and sickly sweet)

Instructions

1. Pre-heat oven to 180°C.
2. Beat the butter and sugar until light and creamy then add the egg and vanilla, mixing again.
4. Sift the flour in and mix until it just starts forming a ball.
5. Start kneading by hand until smooth.
6. Divide dough in half (easier to work with)
7. Roll out onto a floured surface and use a rectangle cutter to cut 9 shapes out of each half of the dough. (18 in total)
8. Place all rectangles on trays lined with baking parchment.
9. Bake for 10 - 15 minutes until light golden brown.
10. Remove from oven and allow to cool completely before decorating.
11. At this point I roughly mixed some yellow fondant into the white to make it look like yellowing parchment - your choice, remember a little yellow goes a long way!
12. Roll out the fondant icing on a surface sprinkled with icing sugar.
13. Using the same cutter cut out 18 rectangles to match your baked cookies.
14. I used apricot jam, smoothed a little over the cookies, to secure the fondant in place.
15. Now make up the royal icing by putting all the ingredients in a small bowl and mixing well - it can take a while. If too stiff add a little drop of water at a time and mix again until it is soft and pipeable.
16. Pop into a piping bag with a small round hole piping nozzle and pipe a letter outline around each cookie.
17. Decorate with heart sprinkles, to hand-make use a tiny heart icing cutter on red fondant icing and leave out to harden.