

Game Day

A cookie the size of a football field? Well...why not? This winning spread features a colossal cookie cake and a whole team of jerseys, pennants and game gear, all made using cookie cutters and icing. We went all out with fluffy green grass, miniature yard lines and vivid team colors. It's game time!



Tip: Get the look of a grassy green field with decorator icing and a multi-opening tip—follow the manufacturer's instructions to mix to desired thickness. A simple round tip is great for fine lines and numbers.



Tip: These starfish (below) are the stars of an oh-so-elegant tablescape. How's it done? Cover the cookie with royal icing, allowing the icing to run over the edges. Then, spiral on a secondary color. Carefully pull a toothpick through the spiral to create the marbled look shown.



Down to Earth

Flora and fauna feel right at home when they're on a collection of fabulously detailed cookies! Go eco-upscale for an elegant Earth Day celebration. Or go naturally cute for a party at school...those caterpillars are darling! And don't limit yourself to traditional icing. You can go wild with fondant too!

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PRODUCT INSPIRATIONS

From flowers to shoes to tiaras and more, we've got you covered with the latest cookie cutter trends. Need some inspiration? We've got that too!
Just take a peek inside for some ultra yummy ideas!

grab a cookie cutter and get to baking!

{CREATIVE INSPIRATIONS free FROM HOBBY LOBBY®}



Wedded Bliss

Here comes the bride cookie! She wants pretty and playful and princess-for-a-day. And you know what to do! Go for girly heels, decked with creamy icing and a delicate fondant flower. Or try a sweet strapless gown, outlined with luxurious pearl-shaped sprinkles. The secret to stunning bridal style is in the details.



Tip: These precious petals (above) aren't iced. We chose to cover them with delicately tinted fondant. Love the swirly embossing? It's courtesy of an imprint mat. Use the mat according to the manufacturer's instructions. Then cut out the fondant with a cookie cutter that is slightly smaller than your baked cookies.



Just for Fun

How do you celebrate the little things? We've got everything you need—including oodles of fantastic cookie cutters—to create a bevy of yummy "just because" designs.



Tip: Decorator icing and a simple star tip turned out the trim on this sassy red pump. It was added after the basic cookie icing (sold in ready-to-go tubes) had hardened. See the elegant button? It's the real thing, so be sure to remove before serving.



Birthday Girl

You know it's true. Birthdays are better with scrumptious cookies! This day is all about bright colors and playful shapes—think presents, cupcakes and crowns! Our designs feature basic decorator icing. For best results, trace the edges first. Then, flood the cookie by spiraling from the outside in.



Tip: This centerpiece wreath (below) is built on a foam wreath base, available in the Craft Department. We iced it like a cake before adding a carefully arranged assortment of flower-shaped cookies. We used dots of icing as a glue. But, if you plan to hang your design, try securing the cookies to the base with toothpicks instead.

