

HOW TO DECORATE A

Gingerbread Man Cookies

What you need:

- 12 Round Cut Out Sugar Cookies
- Buttercream Frosting (Brown)
- Regular Sized M&M Candies

Tools:

- 2.5" Circle Cookie Cutter (or glass cup)
- For piping, I like using the Wilton #5 Round Tip (or just snip the corner off a ziploc bag)

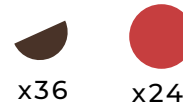
To make brown buttercream:

1 cup frosting + 2 drops brown Wilton Gel + 1 drop yellow Wilton gel

Tag me on Instagram or Tiktok
@designeatrepeat. I LOVE seeing
your cookies creations!

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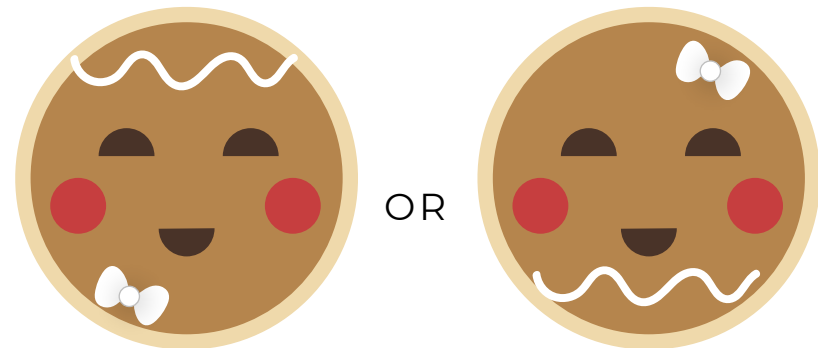
Step 1:

Sort candy & have an adult cut 18 brown M&M's in half. You'll need extra, as some will break when you cut. As an alternative, you can just keep the eyes whole and leave off the mouth.



Step 2:

Spread or pipe brown frosting on sugar cookie. Smooth with a spatula or butter knife.



Step 3:

Immediately after frosting, press M&M's on cookie to create the face. Using a piping bag or ziploc bag to pipe on the white squiggle line on the top and a little bow on the bottom. You can also place the bow on the top to create a girl gingerbread cookie!