



## HOW TO DECORATE

# Polar Bear Cookies

### What you need:

- 12 Round Cut Out Sugar Cookies
- Buttercream Frosting (White)
- Mini & Regular Sized M&M Candies
- Optional: White Sanding Sugar

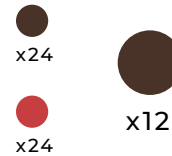
### Tools:

- 2.5" Circle Cookie Cutter (or glass cup)
- For piping, I like using the Wilton #10 Round Tip (or just snip the corner off a ziploc bag)

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your cookies creations!

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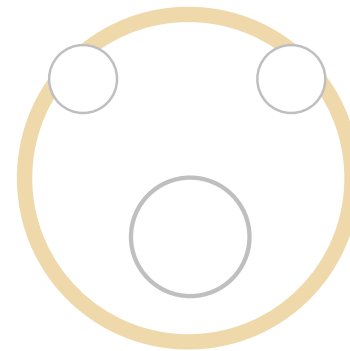
### Step 1:

Sort candy. I used a mix of both mini & regular sized M&M's (so that the nose would stand out) but you can also just use regular sized if that's all you have.



### Step 2:

Spread or pipe white frosting on sugar cookie. Smooth with a spatula or butter knife. If desired, dip frosted cookie into white sanding sugar.



### Step 3:

Use a piping bag or ziploc bag to pipe on 2 small dots for the ears and 1 large dot for the snout.



### Step 4:

Press M&M's on cookie to create the face. I used 2 mini brown M&M's for the eyes, 2 mini red M&M's for the cheeks, and 1 regular-sized brown M&M for the nose.