



## HOW TO DECORATE

# Santa Face Sugar Cookies

### What you need:

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

### 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)

### To make red buttercream:

1 cup frosting + 2 drops Crimson Wilton Gel + 1 drop Red Wilton gel

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your cookies creations!

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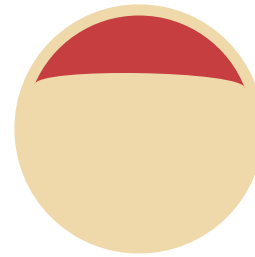
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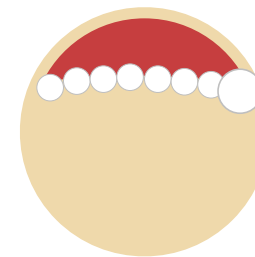
### To prepare:

Sort candy & have an adult cut 12 mini brown M&M's in half. You'll need extra, as some will break when you cut. As an alternative, you can leave off the mouth.



#### Step 2:

Spread or pipe red frosting on the top of the sugar cookie. Smooth with a spatula or butter knife.



#### Step 3:

Pipe small white dots along the bottom of the red hat, ending with one large dot for the pom pom. Add white sprinkles to the pom pom, if desired.



#### Step 4:

Pipe 3 small dots of frosting and then place M&M's on top to create the face (the dots are the "glue" to hold the candy down).



#### Step 5:

Pipe small white dots along the remaining edge and below the nose to create a beard.



#### Step 6:

Immediately after frosting, press the half brown M&M onto the frosting to create the mouth. And you're done!