

## **Tools**

- Oval cookie template ( provided)
- Lady pattern template (provided)
- Piping bags
- Water droppers
- 2B Pencil
- HB pencil (Very well sharpened)
- Paint brushes of varying shapes and sizes
- Piping tips:
- \*1.5 PME supertube
- \*Leaf tip (Wilton 2B)
- \*Petal tip (Wilton 102)
- \*Round tip (Size 9 or 10)
- Baking paper
- Acetate sheet
- Flower nails
- Scissors
- Toothpick or scribe
- Small piece of styrofoam for holding flower nails
- Brown floral wire (18-20 gauge)
- Paint pallette
- Border mould
- Pliers
- Black edible marker
- Cookie turntable ( optional)

## **Ingredients**

- 1 x sugar cookie recipe
- 0.5 x royal icing recipe
- Yellow, orange, green, brown, red, peach, white and purple gel colours
- Decorators alcohol
- Pink and gold petal dust
- Modelling chocolate/fondant (10g)
- Water