

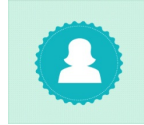


PROJECT CENTER

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ONESIE SHAPED SUGAR COOKIE



Design by: HopeW (8 Projects)

About me: .

Project skill level: moderate

Project time: 1 hour to 2 hours

Project tags: Baby Shower Edibles Baby Boy Party Decorations/Favors Masculine Playful

Sugar cookie dough and fondant shapes were cut using the cricut cake machine

CRICUT®: WHAT WAS USED



Gypsy™ handheld design studio for Cricut®



Cricut Cake® Personal Electronic Cutter



Baby Steps Cartridge

OTHER MATERIALS NEEDED

Sugar Cookie Dough

Sugar Cookie Icing

Fondant

STEP 1

Roll out chilled cookie dough (1/8" thickness) onto a greased cricut mat and put in freezer for about 15 minutes. The cookie dough will then be hard enough to cut the shapes in the cricut machine. Remove cut image from mat and place on cookie sheet. Bake according to cookie directions. Once cookies are cooled, cover with cookie icing and let dry. After the cookie icing is dry, cut fondant shapes and "glue" to cookie with a dab of water on the back of the fondant shape.

AWARDS



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