



ONESIE SHAPED SUGAR COOKIE



Design by: [HopeW](#) (4 Projects)

About me: .

Project skill level: [moderate](#)

Project time: [1 hour to 2 hours](#)

Project tags: [Baby Shower](#) [Desserts](#) [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



Cricut Cake®
Personal
Electronic
Cutter



Cricut® Baby Steps
Cartridge

OTHER MATERIALS NEEDED

- Sugar Cookie Dough
- Fondant
- Sugar Cookie Icing

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.

RELATED PROJECTS



Welcome Crib
Banner

[View details](#)



Tea Cup Cupcake
Holder

[View details](#)



Mother's Day
Centerpiece

[View details](#)