

PREP: 30 min
COOK: 20 min
SERVES: 1

Giant Gravestone Cookie

This giant Halloween cookie proves that bigger IS better! Queen Ready to Roll Icing is easy to colour and marble, creating a wonderful stone effect.

Ingredients

Cookie

250g unsalted butter, softened
1 cup (150g) icing sugar mixture
1 large egg
2 tsp Queen Vanilla Bean Paste
3 cups (450g) plain flour
¾ tsp baking powder
½ tsp salt
Queen Black Food Colour Gel

Decoration

Queen Ready to Roll Icing White
Queen Black Food Colour Gel
Queen Designer Icing Black

Method - Cookie

STEP 1

In the bowl of a stand mixer fitted with paddle attachment, cream together butter and sugar until light and fluffy. Add egg, Vanilla Bean Paste and Black Food Colour Gel, mixing to combine.

STEP 2

Combine flour and salt in a separate bowl and add to butter mixture in small increments until dough comes together. Shape dough into disc, wrap in plastic wrap and refrigerate for one hour or until firm enough to roll.

STEP 3

Make gravestone using A4 piece of paper or cardboard and a 20cm round cake tin to trace the round top. Cut to size.

STEP 4

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Ingredients

Queen Writing Icing Black

Method - Cookie

Preheat oven to 160°C (fan forced). Roll dough to 7mm thick on a piece of baking paper. Using the grave stone stencil and a knife, cut around the stencil and remove cut offs. Place cookie on baking paper onto a baking tray and bake for 20 minutes. Allow to cool completely on tray.

Method - Marbled Fondant

STEP 1

Divide Ready to Roll Icing into two pieces. Add a few drops of Black Food Colour Gel to one, kneading thoroughly until fully combined. Using 2 pieces of the white and 2 pieces of the black, roughly mix to combine, split in half and roll into logs. Roll remaining pieces of icing into logs.

STEP 2

Twist all of the icing together and fold in half and twist again. Roll into a log and fold in half again. Repeat the rolling and folding process 2 more times before forming into a ball. Using a rolling pin roll out to 4mm thick and using stencil, cut to size.

STEP 3

Brush water onto cookie and place fondant on top.

Method - To Assemble

STEP 1

Using Designer Icing fitted with ribbon nozzle, spell "RIP" onto fondant starting with the 'I' to ensure letter are centered. Use the writing nozzle to create a spider web.

STEP 2

Use Writing Icing tube in black to add a small spider to the web and a few cracks in the gravestone. Create a line (web) of writing icing down one side of the tombstone and draw a large spider at the end.

STEP 3

Using Ready to Roll Icing, roll 4 small pieces into logs with tapered ends and 1 slightly large one for the thumb. Create another 4 logs of a similar size rolling between your fingers to create ends that taper out wards, create another 8 slightly larger ones.

STEP 4

Using water as glue, place fingertip pieces onto top of cookie to form a skeleton hand. Place remaining pieces onto cookie. The thumb will only need one larger logs and the pinky will only need a smaller log and a larger log (3 pieces).

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