

Mr. Bones is a very drawing oriented cookie design. To practice, I recommend tracing his shape from the cookie cutter onto a piece of paper and drawing him in with a thick Sharpie. I baked the Mr. Bones cookie using chocolate cookie dough to add that extra pop/ glow in the dark look.

With your thin tip SDB icing bottle, outline Mr. Bones head and fill with royal icing. Add M&M eyes a triangle nose and candy bead teeth...



Working quickly but taking care not to smear his head, continue drawing in his spine, ribs, arms, legs, hands and feet... add a candy heart at his chest. If you plan to eat him: cover with sanding sugar. If he is for decoration: cover with disco dust*. Let dry for up to eight hours or overnight.



*Disco Dust is for decorating only and while listed as "non toxic" is not meant to be consumed.