

ILLUMINATION PRESENTS

Dr. Seuss'

The
GRINCH

THREE SIZES TOO BIG HEART COOKIE CAKE

INGREDIENTS

- 18-20 oz package Premade Cookie Dough
- 4.4 oz package Red Fondant
- 4.4 oz package Green Fondant
- Pink Luster Dust
- Green Luster Dust
- Red and White Heart-Shaped Sprinkles
- White Frosting
- Cooking Spray
- Flour

TOOLS

- Heart-Shaped Cookie Cake Pan
- Heart-Shaped Cookie Cutters (2 sizes)
- Fondant Roller with Desired Heart Design
- Frosting Piping Bag and Tip
- Rolling Pin



INSTRUCTIONS

- Preheat oven per cookie dough recipe instructions.
- Prepare your cookie dough.
- Spray your cookie pan with cooking spray.
- Spread dough all the way to the edges of the pan.
- Bake for 20 minutes or until golden brown.
- Allow to cool completely before decorating.
- Once cooled, roll out red fondant to about 1/8 inch.
- Roll fondant roller over the red fondant.
- Using the larger heart cookie cutter, cut a heart.
- Brush with pink luster dust.
- Place red heart on the cookie cake.
- Roll out green fondant to about 1/8 inch.
- Using the smaller heart cookie cutter, cut a heart.
- Brush with green luster dust and decorate with heart sprinkles.
- Place on the red fondant heart in the opposite direction.
- Pipe white frosting along the outside edge.
- Serve.

CRAFT COURTESY: 2GEEKSWHOEAT.COM

DR. SEUSS' THE GRINCH IS NOW AVAILABLE
ON 4K ULTRA HD, BLU-RAY™, DVD & DIGITAL

ILLUMINATION
ENTERTAINMENT

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