

# CHRISTMAS CAME EARLY!

Your Nickelodeon favorites are on DVD this holiday season.

## Decorating Tips

- Use a round icing tip to help ice detailed designs and shapes on your cookie.
- To prevent your icing colors from bleeding, let your icing dry before adding another color of icing next to or on top of another.
- When using pre-made frosting, heat it in the microwave for a few seconds to create a thinner consistency, if desired.



### SpongeBob SquarePants

1. Cover a square cookie in yellow icing.
2. Use black icing to add outlines for the eyes, eyelashes, nose, mouth, and teeth.
3. At the center of each eye, add a black icing circle with a blue icing ring around it.
4. Fill in the remaining eye areas and the teeth with white icing.
5. Add several light green icing circles around the cookie for SpongeBob's pores.

### Patrick

1. Cover the bottom half of a star cookie with lime green icing for Patrick's shorts, leaving the two star tips bare.
2. Cover the remaining top area and the bottom two star tips with pink icing.
3. Add two eyes at the top with white icing.
4. Add a smile, eyebrows, and pupils with black icing.
5. Add a few flowers with purple icing on top of the lime green shorts.



### JoJo Siwa's Bow

1. Cover a bow-shaped cookie in red icing.
2. Cover the center knot of the bow with black icing.
3. Add white icing dots around the center knot for embellishment.



### Hey Arnold!

1. On the bottom half of a football-shaped cookie, add a football-shaped head in a cream colored icing.
2. Add a small blue icing hat on the top center of the head.
3. On either side of the hat, add Arnold's hair with yellow icing.
4. Add a smile, nose, and pupils with black icing.



### PAW Patrol Bone

1. Cover a bone-shaped cookie in white icing.
2. Add a thin border around the edge with dark blue icing.
3. In the center of the cookie, use yellow icing to write PAW in bubble letters.
4. Fill in each letter with light blue icing.
5. On top of the letter 'A', add a small paw print with white icing.



### Blue's Paw Print

1. Cover a paw-shaped cookie in light blue icing.
2. Add five paw markings with dark blue icing on top of the light blue icing.

### Josh in His Striped Sweater

1. Use light and dark blue icing to add a striped sweater to a gingerbread man cookie.
2. Use black icing to add a pair of pants.
3. Add two shoes with white icing.
4. Using a beige colored icing, add a head and two hands.
5. Add hair with brown icing.
6. Add eyes and a smile with black icing.



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## Supplies:

- Gingerbread • Cookie Icing • Decorative White Sugar
- Red, Yellow, Purple and Black Food Coloring • Candy For Decorations

## Tools:

- House Template • Serrated Knife
- Small Paintbrush • Piping Bags

## Instructions:

Cut Blue's house out of gingerbread using template. You can make your gingerbread from scratch and cut before baking or you can use pre-baked gingerbread and carefully cut out your shape using a serrated knife. You'll also want a cookie (this cookie can be any shape) that is slightly larger than the bottom of your house to use as a base. Add a few drops of food color to warmed cookie icing and use a paintbrush to brush on the yellow house and chimney and red roof. Allow cookie icing to harden. Brush on tinted cookie icing to create the door and windows. Attach decorative candies to Blue's house with icing. Add detail around the door and top of the chimney with cookie icing tinted black in a small piping bag. Allow icing to harden. Cover your base cookie with icing and sprinkle with decorative white sugar. Place Blue's house on the base. Add holiday trees created by cutting small notches in green gumdrop in front of Blue's house.



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# HAPPY HOLIDAYS FROM **nickelodeon**™

Christmas came early! Your Nickelodeon favorites are on DVD this holiday season:



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