

ROCK DOG 2

ROCK AROUND THE PARK

COOKIE RECIPE & DECORATING TIPS



INGREDIENTS AND SUPPLIES

Recipe courtesy of
PopcornerReviews.com

2 sticks butter (room temperature) • 1 cup sugar • 1 1/2 tsp. vanilla • 2 cups flour • stencils • royal icing (white, red, black, gray, gold) • icing bags • round silver sprinkles • black edible ink marker

INSTRUCTIONS

1. Prepare the dough by combining the butter, sugar, and vanilla. Next, mix in the flour. Wrap the dough in plastic wrap and place in the refrigerator to chill for 30 minutes.
2. Preheat the oven to 350 degrees.
3. Roll out the dough to 1/4 inch thickness using a rolling pin. Use the cookie templates to cut out the guitar pick and guitar from the dough, then place on an ungreased baking sheet. Bake for 8-10 minutes, watching carefully so that the edges do not brown. Let the cookies cool before decorating.
4. For the guitar pick cookie, cover the top of the cookie in black royal icing. Let the icing dry completely, then add Bodi's name in gold royal icing.
5. For the guitar cookie, use the edible ink marker to outline the shapes that make up the guitar - the red body and headstock, the gray bridge and pickups, and the white pickguard and neck.
6. Using gray royal icing, fill in the gray bridge and pickups.
7. Using white royal icing, fill in the white pickguard and neck areas.
8. Using red royal icing, fill in the red body and headstock areas.
9. Once the icing has completely dried, use the black edible ink marker to draw horizontal lines down the neck for the frets. Draw six tuner pegs on top of the headstock area, then draw six vertical strings from the headstock down to the bottom gray bridge.
10. As a final touch, add two round silver sprinkles, using white royal icing to secure them, for the guitar knobs on the white pickguard area.



Arrives on Digital June 11th and on Blu-ray™ and DVD June 15th!

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