



BAYMAX COOKIE POPS

WHAT YOU'LL NEED:

Sugar cookie dough
Round cookie cutter
Cookie sticks

White fondant

Corn syrup

Cooking icing,
chocolate flavored



1. Refrigerate the cookie dough for 15 minutes then roll it to an even 3/8" thickness.
2. Cut dough using the round cookie cutter.
3. Insert a cookie stick halfway into the side of each cookie. If the stick goes through the cookie, patch up the hole with extra cookie dough.
4. Place cookie pops on a cookie sheet with a silicone baking mat. Place in freezer for 15 minutes then heat in oven according to your recipe.
5. Meanwhile, roll white fondant to desired thickness. Using the same cookie cutter you used for the dough, cut white fondant circles.
6. Apply corn syrup (or a small amount of water) to the back of the fondant circles with a small brush, and place fondant on each cookie so that the corn syrup acts as a glue. Smooth out the fondant, pressing down along the edges with your fingers.
7. Squeeze a line of chocolate cookie icing and two dots to make Baymax's face. Allow the cookie icing to dry for about four hours until it hardens.
8. Display the cookies by placing the sticks in a glass filled with candy.



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