

Technique discovered in the Sweetapolita Bake Book

1. Using a rolled cookie or gingerbread recipe, roll out your prepared cookie dough to 1/8 – 3/16 of an inch thick. Cut cookies with your cutter of choice. Bake according to recipe and let cool completely.
2. Roll out black, or chocolate fondant. I found that the chocolate fondant did not harden the same way the black did, but it does mostly work if you want to have that flavour. Once your fondant is rolled quite thin, use the same cutter you did for the cookie dough to make some cuts.
3. Use a water and corn syrup solution to brush the back of the fondant shape, or the top of the cookie and adhere the black onto the cookie top. I like to let these harden overnight.
4. Melt some candy melts in the microwave at the recommended intervals. Pour the melted candy into a piping bag.
5. Fill milkshake or bubble tea straws with the melted candy. To fill the straw completely, plug the bottom and squeeze the bag firmly or you will get air pockets. Place the straw in the freezer for 5 minutes.
6. Use a dowel to push the candy out of the straw. Roll the “chalk” in icing sugar to give it an authentic chalk look.

Supplies:

- Cookie Dough
- Cookie Cutter
- Black or Chocolate Fondant
- Candy Melts
- Milkshake or Bubble Tea Straws
- Piping Bag
- Dowel

