

# Bull's-eye Cookies

- 12 premade round sugar cookies
- Jar of marshmallow crème or marshmallow fluff
- 1 lb. bag powdered sugar
- Red food coloring
- Drinking glasses or round cookie cutters of decreasing size



1. Spoon the marshmallow crème into the bowl of a food processor. Add powdered sugar and pulse until the mixture resembles fine crumbs.
2. Remove a fourth of the fondant and shape into a ball. Wrap in plastic wrap and set aside.
3. Add a few drops of food coloring to the remaining fondant to create a light pink color; pulse to combine, then remove another fourth of fondant from the mixture in the food processor. Wrap and set aside.
4. Repeat Step 3 twice more with the remaining fondant to create a darker pink and a red color.
5. Roll out the red fondant on a flat surface to  $\frac{1}{8}$ -inch thickness. Add small amounts of powdered sugar to prevent sticking, if necessary. Cut out rounds of various sizes from fondant and set aside.
6. Repeat Step 5 with the lighter shades of fondant.
7. Layer fondant circles atop sugar cookies to form a bull's-eye pattern, rolling layers together evenly to adhere.

Makes 12 bull's-eye cookies

*Optional: Here's how to add decorative arrows to the cookies.*

To make the arrows, start with purchased paper straws in Valentine's Day colors. Cut 3 small triangles from scrapbook paper for each straw. Fringe one long edge on each triangle. Cut slits in 3 sides of each straw and insert the non-fringed side of each paper triangle into a slit. Then add the straws to the centers of your bull's-eye cookies.