

nickelodeon.
THE LEGEND
OF KORRA



PABU COOKIES

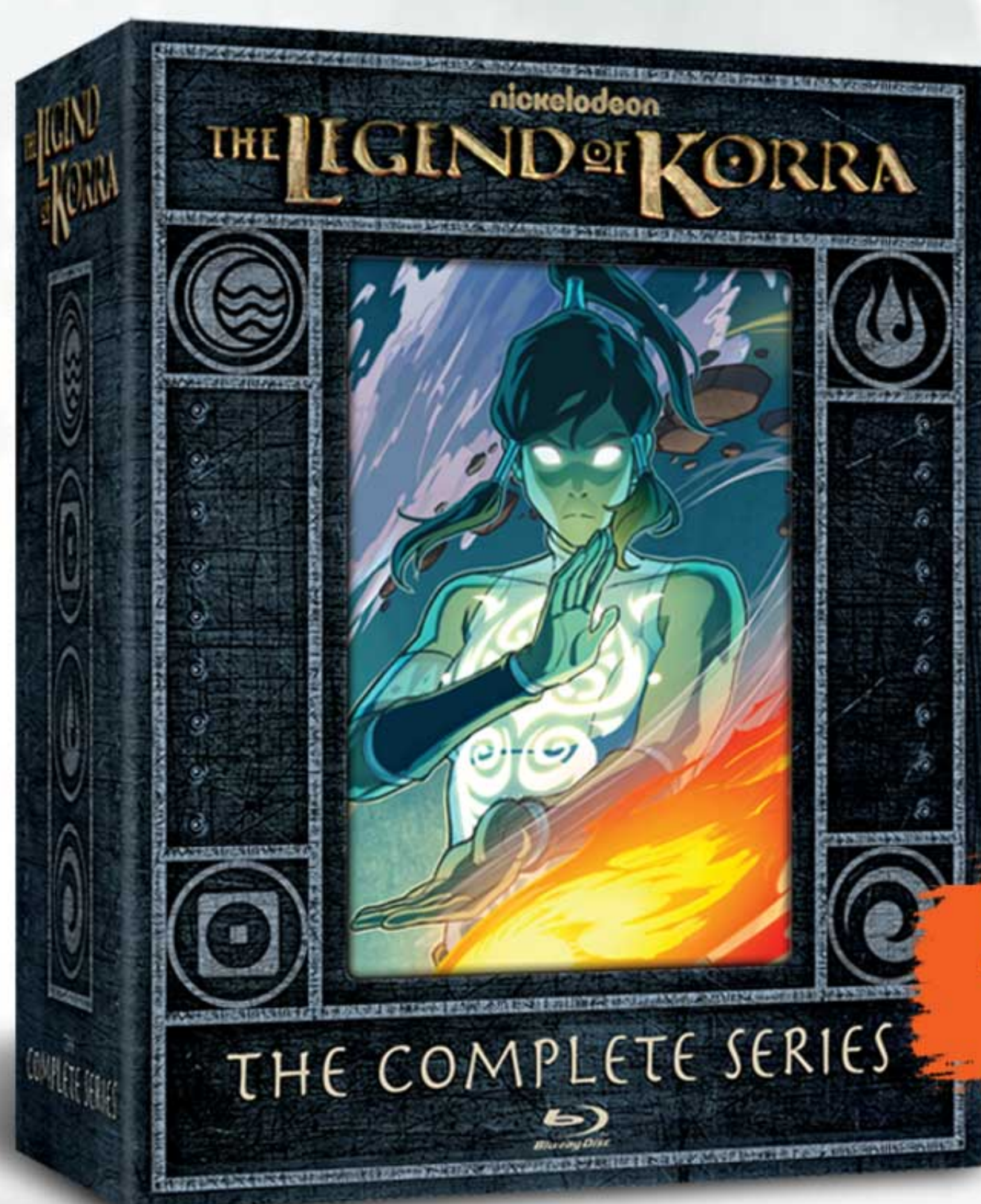
RECIPE

INGREDIENTS

- 2 sticks of butter, room temperature
- 3 cups of powdered sugar
- 3-4 tbsp. milk • 1 tsp. vanilla
- Food coloring – brown, red, black
- 3 icing bags
- Icing tips – small star, round, and basketweave tips
- Pabu cookie shape stencil

INSTRUCTIONS

1. Prepare and bake your favorite sugar cookies in the shape of the Pabu cookie stencil.
2. For the buttercream icing, combine the butter, milk and vanilla in a bowl and mix until smooth. Add the powdered sugar a few cups at a time until it is incorporated.
3. Color half of the icing with brown and red food coloring to match Pabu's burnt orange fur color, then place in an icing bag with a basketweave tip. Color a small amount of icing with black food coloring, then place in an icing bag with a round icing tip.
4. Place the remaining white buttercream in an icing bag with a small star tip.
5. With the burnt orange icing and basketweave tip, add lines of icing to the cookie to form the shape of Pabu's head and ears.
6. Use white icing and small star tip to add Pabu's white facial markings, as well as the fur around the side of his head and around his ears.
7. Use the black icing and the small round tip to add two eyes, a nose, and a mouth.
8. Add two small white icing dots to each eye.



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