

Christmas Sugar Cookies

Kit Contains:

- Sugar Cookie Batter*
- Green Icing
- Sprinkles

** Batter contains flour, baking powder, salt, sugar, eggs, butter, vanilla. Icing contains confectioners' sugar, milk, honey, vanilla, green food coloring.*

Instructions:

Note: This dough can also be rolled out and used with cookie cutters to make shaped holiday cookies!

Make the Sugar Cookies:

1. Let sugar cookie batter and icing thaw in the refrigerator for 24 hours.
2. Preheat oven to 350F. This is an important step. The oven must be at 350F before you begin to bake the cookies!
3. Set ***icing*** out while you are preparing cookies. It is best to work with the icing at room temperature.
4. Line cookie sheet with parchment paper or spray with non-stick cooking spray.
5. Slice batter into ½" slices and then cut each slice in half.
6. Roll each half-slice into a round ball – should be right around 1 ¼" round across.
7. Gently press a little bit to make a flatter dough ball. Place on prepared cookie sheets.
8. **Chill again! Place the *cookie sheets* in the fridge for 15 minutes. This helps the cookie retain shape during baking.**
9. Remove from refrigerator and bake for approximately 13-15 minutes or until edges are just beginning to lightly brown – this should be barely visible. If your cookies are thicker, they will take longer to bake. ***Tip:*** *All ovens vary. It is always a good idea to keep your eye on the oven when baking thin sugar cookies.*
10. Remove from oven, let cool for 2 minutes on baking sheet.
11. Remove from baking sheet and cool completely on wire cooling racks before icing.

Decorate:

1. The ***icing*** should be near room temperature. Stir to mix well.
2. Using a butter knife, spread icing over cookies.
3. While icing is still wet, sprinkle the ***sprinkles*** over cookies.
4. Let cookies sit at room temperature until icing sets.

Did you know? *Although milk-based glazes themselves require refrigeration, refrigeration isn't necessary if you allow the glaze to dry completely on baked goods. The glaze should stay good for the life of the cookie. This means that glazed hard cookies can last as long as two weeks. The reason that these goods don't require refrigeration is because the glaze no longer contains any liquid, much like powdered milk. It's the liquid content of milk that encourages the growth of mold, bacteria and other spoilage microorganisms that affect dairy products.*