

## Christmas Traditions: Melted Snowman Sugar Cookies



### Sugar Cookies

1/3 cup cold butter

1/3 cup shortening

3/4 cup sugar

1 tsp baking powder

1 egg

1 tsp vanilla

2 cups all purpose flour

Beat butter and shortening with an electric mixer for about 30 seconds on high speed. Add in sugar, baking powder and a dash of salt. Beat until combined. Add in egg and vanilla and continue mixing. Add in the flour 1/2 cup at a time, you may need to hand stir the remaining 1/2 cup. Lightly flour your rolling surface and place half your dough on top. Flip your dough a few times to get it nicely coated with flour. Flour your

rolling pin and then roll out your dough 1/8 to 1/4 inch in thickness and cut your shapes. Place on a greased cookie sheet and bake at 375 for 7-8 minutes or just until the cookies edge is firm and the bottom of the cookie is a *very* light golden brown. Cool on a rack and ice!! (Sugar Cookie Icing Recipe below)

I cut my dough with a large circle cookie/biscuit cutter. This gives you a nice sized area to decorate your melted snowmen. Then just haphazardly ice your cookies, the more imperfect the better cause it gives the lovely effect of melting snow, kinda drippy and oozing.

While you are icing your cookies, place a few large marshmallows on a plate and microwave them on high for about 25 seconds. They should puff up some but they will shrink back down if you let them sit for a bit! Before you pick up your marshmallows to place on your cookies grease your fingers with some cooking spray first. This will reduce the sticky factor of those puffy marshmallows as well as help to not ruin their shape and therefore reduce any bad swear words you might want to utter!



Rows of melted snowman...cute, cute and cute!  
Well, the kids came in and saw these guys and just fell in love!

### Sugar Cookie Icing

1 cup powdered sugar  
2 teaspoons milk  
2 tsp corn syrup  
1/2 teaspoon extract (vanilla or almond!)

Add your powdered sugar to a medium sized bowl and to that bowl add your milk and your corn syrup. Mix well. Then add your extract and slowly add more milk and corn syrup until you get the consistency you prefer. More runny for flooding or more thick for well, a more thick icing!

First, place 1 cup of powdered sugar in a bowl and add 2 tsp of milk and corn syrup each... It will be all lumpy and dry looking and that is okay, actually it's just right!!

Next, add in 1/2 teaspoon of the extract of your choice. I like to use almond and vanilla would be my runner-up choice. If you choose to use vanilla let it be known that if you are looking for that perfectly pure white icing you will want to use CLEAR vanilla extract, most commonly found at Michael's or some store that sells Wilton products (possibly even Joann Fabrics, anyone? Bueller?) Regular vanilla extract is brown in color so it will never give you that wedding cake white color. Now, if you are planning on coloring your icing red, green, blue, etc than go ahead and use your regular vanilla, you won't be able to tell the difference! Also, almond extract is clear...just an FYI for y'all!

So, once you've added your extract you still will have a bit of lumpiness going on there so what you are going to do is add 1 tsp of milk and then 1 tsp of corn syrup at a time (mixing after each addition) until you get a nice and shiny icing. If you have some small lumps you can whisk it a bit but truth be told I never do, I just smash 'em up with the back of my spoon.

Now, depending on what kind of icing you are looking for you are more or less done. For my sugar cookies I like my icing to be a bit runny yet thick. Not runny enough where the icing is running off the edges of the cookies (watery) but runny enough where I can easily spread it with a spatula...capiche?

Just so you know I used 3 tsp of milk and 3 tsp of corn syrup to decorate these cookies. But again, this will totally depend on

YOU and what you want your end product to be oh, *aaand* your climate.

This recipe is NOT finicky to the type of food coloring you use. Just keep adding more food coloring until you have that most perfect pretty color you are looking for and start your cookie decorating.

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