

## SUGAR SKULL COOKIE RECIPE:

<b>YIELDS:</b> <b>30</b>	<b>PREP TIME:</b> <b>0</b> HOURS <b>20</b> MINS	<b>TOTAL TIME:</b> <b>3</b> HOURS <b>0</b> MINS
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<b>Ingredients for Cookies:</b>	<ul style="list-style-type: none"><li>• 3 c. all-purpose flour, plus more for surface</li><li>• 1 tsp. baking powder</li><li>• 1/2 tsp. kosher salt</li><li>• 1 c. (2 sticks) butter, softened</li><li>• 1 c. granulated sugar</li><li>• 1 large egg</li><li>• 1 tbsp. milk</li><li>• 1 tsp. pure vanilla extract</li></ul>
<b>Ingredients for Icing:</b>	<ul style="list-style-type: none"><li>• 5 c. powdered sugar</li><li>• 6 tbsp. milk, plus more for thinning</li><li>• 1/4 c. light corn syrup</li><li>• 1/4 tsp. pure vanilla extract</li><li>• Green, black, teal, orange, purple and yellow food coloring</li></ul>

### Instructions:

1. In a large bowl, whisk together flour, baking powder, and salt and set aside.
2. In another large bowl, beat butter and sugar until fluffy and pale in color. Add egg, milk, and vanilla and beat until combined, then add flour mixture gradually until totally combined.
3. Shape into a disk and wrap in plastic. Refrigerate 1 hour.

4. When ready to roll, preheat oven to 350° and line two baking sheets with parchment paper. Lightly flour a clean work surface and roll out dough until 1/8" thick. Using a skull cookie cutter, cut out shapes and transfer to prepared baking sheets. Freeze 10 minutes (so your shapes hold while baking!).
5. Bake cookies until edges are lightly golden, 10 to 12 minutes. Let cool completely.
6. Meanwhile make icing: In a medium bowl, combine powdered sugar, milk, corn syrup, and vanilla. Add about a quarter of the icing to a piping bag fitted with a small round tip. Outline edges of cookies.
7. Pour about half of remaining icing into another medium bowl and thin with 1 teaspoon of milk at a time until a good flooding consistency. Add to another piping bag fitted with a small round tip. Pipe icing into centers of cookies to fill completely with icing.
8. Divide remaining icing into 6 separate bowls and dye them black, teal, orange, green, purple, and yellow.
9. Place colors into separate piping bags fitted with a small round tip and pipe decorative faces onto cookies.

