

Nailed It! Holiday Baking Challenge (Ages 8-12)

Melted Snowman Cookies

Prep time: 20 mins
Chill time: Overnight
Bake time: 10 mins
(per batch)
Decorating time: 20-30 mins



Tools:

- Hand-mixer, Stand mixer or strong arms!
- 2 large bowls
- Rolling pin
- Baking sheet
- Circle cookie cutter (alternatively, a circular glass to cut out cookie shapes)
- Wire racks (for cooling cookies)

Ingredients

Sugar Cookies (Makes about 2 dozen cookies):

- 1 cup butter, softened
(alternatives include equal parts: apple sauce, vegetable oil, greek yogurt)
- 2 cups sugar
- 2 eggs
- 1 cup milk
(alternatives include equal parts: nut milk, rice milk, soy milk, plain yogurt)
- 1 ½ teaspoon vanilla extract
- 5 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt

Royal Icing (makes 2 cups)

- 1 cup powdered sugar (also known as icing sugar or confectioner's sugar)
- ½ teaspoon vanilla extract
- 2 ½ to 3 teaspoons milk or water



Decorations:

- 12 Marshmallows (regular-size, cut in half)
- Gel icing, any colour combination (used for eyes, nose, smile, stick arms, etc...)
- Pretzel Sticks (optional, for stick arms)
- M&M's, sprinkles or other cookie decorations (optional, used for buttons, eyes, nose, etc...)

Instructions:

Sugar Cookie Instructions:

1. In a large bowl, beat butter and sugar until fluffy (about 5 mins). Add eggs, one at a time, beating well after each addition. Beat in milk and vanilla extract.
2. In a separate bowl, combine flour, baking powder, baking soda and salt. Gradually add to wet ingredients and mix well. Cover and chill overnight or until easy to handle.
3. On a lightly floured surface, roll out dough to ¼ inch thickness. Cut with cookie cutter dipped in flour (or the rim of a drinking glass).
4. Place 1 inch apart on greased baking sheets (or sheets lined with parchment paper).
5. Bake at 350°F for 7-8 minutes or until lightly browned. Remove to wire racks to cool completely.



Royal Icing Instructions:

1. In a small bowl, mix icing sugar, extract, and 2 teaspoons milk or water. Stir with fork or spoon until combined.
2. Continue to add milk or water until desired consistency.



Cookie Decorating:

1. Frost cookies by dipping top into icing or use a spoon or butter knife. Allow icing to drip over the sides.
2. Immediately add marshmallow half towards the back of the cookie on wet icing to secure (this is our snowman's head!).
3. Add M&M's, sprinkles, etc... for snowman's buttons.
4. Place pretzel sticks for arms or draw arms using gel icing. Make sure the arms are "floating away" from the marshmallow head.
5. Allow icing to set for 15 mins.
6. Using gel icing, draw snowman's face. If using sprinkles, use icing to secure sprinkles to marshmallow.