

## JACK SKELLINGTON SUGAR COOKIES



### INGREDIENTS

MAKES 18 COOKIES

#### COOKIES

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup butter, softened
- 1 cup sugar
- 2 eggs
- 1/2 teaspoon vanilla extract

#### ICING

- 2 egg whites
- 3 cups confectioner's sugar
- 1/2 teaspoon almond extract
- Black food coloring paste

### DIRECTIONS

#### FOR COOKIES

1. Combine flour, baking powder, and salt in medium bowl and whisk until combined. Set aside.
2. Combine butter and sugar in bowl of electric mixer and beat until smooth. Beat in eggs and vanilla. Add flour mixture in three parts. Once dough comes together, cover bowl with plastic wrap and refrigerate for at least 1 hour.
3. Preheat oven to 400°F.
4. On a floured surface, roll out dough to 1/4-inch thickness. Using round cookie cutter or an overturned cup, cut dough into circles about 3 1/4 inches in diameter. Place cookies 1 inch apart on ungreased cookie sheet.
5. Bake 8 to 10 minutes, or until golden brown. Cool completely before icing.

#### FOR ICING

1. Place egg whites in bowl of electric mixer; whisk until frothy. Add confectioners' sugar a little at a time, until thick but still spreadable.
2. Place 1/3 of icing in a separate bowl. Add black food coloring paste to reserved icing and stir until color is uniform.

#### FOR DECORATING

1. Decorate cooled cookies by covering with white icing and letting it dry (placing cookies in the refrigerator will speed up this process).
2. Place black icing in pastry bag or a plastic resealable bag and cut off a tiny bit of the corner to create a very small hole. Use black icing to draw eyes, nostrils, and stitched mouth on each cookie.

*This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version. As a reminder while preparing this recipe, please supervise children who are helping or nearby.*

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