

MELTING SNOWMEN COOKIES

Contributed by

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Ingredients

COOKIES

- 2 cups unsalted butter, at room temperature
- 1 ½ cups powdered sugar
- 2 tablespoons vanilla extract
- 4 cups flour
- 2 teaspoons baking powder

Directions

- Line cookie sheet with parchment paper
- Mix butter and sugar until fluffy. Add vanilla and beat until combined.
- In a separate bowl, combine flour and baking powder. Add slowly to butter mixture on low speed. Mix until flour is incorporated.
- Form dough into big ball and place in plastic wrap. Refrigerate for 30 minutes.
- Preheat your oven to 350 degrees. Roll out chilled dough to 1/4 inch thickness. Cut with circle cookie cutter.
- Bake 10-12 minutes or until lightly browned around the edges. Cool 10 minutes on cookie sheet and then transfer to cooling rack.
- When cookies are cool, put vanilla icing on cookies. Melt in oven for 1-2 minutes to get melted effect. Decorate with marshmallows, icing, M&Ms and, sprinkles.



