



Game Face Baseball Sugar Cookies

Level: Easy

Prep Time: 10 minutes

Decorating Time: 2 days

Serves: About 30 cookies

Cooking Time: 8 to 10 minutes per batch

Sugar Cookie:

1 cup (2 sticks) unsalted butter; cut into cubes, chilled

1 cup white granulated sugar

1 large egg

1 tsp. vanilla extract

3 cups all-purpose flour

1½ tsp. baking powder

½ tsp. salt



Royal Icing:

3¾ cups confectioner's powdered sugar; sifted

3 Tbsp. meringue powder

6 Tbsp. warm water

Decorating ingredients:

Red food gel or paste (not liquid)

Black food gel or paste (not liquid)

Candy eyeballs

For Sugar Cookies: Preheat oven to 350°. In a stand mixer fitted with a paddle attachment, cream the butter & sugar until blended. Add egg & vanilla. Mix until combined. In a small bowl, mix flour, baking powder & salt. Slowly add to the butter mixture & mix on low until combined. Separate the dough into 2 round pieces & chill in the refrigerator for 15 minutes. One piece at a time, roll the dough to about ⅜-inch thick. Cut circles with a 2¼-inch diameter round cookie cutter. Bake on ungreased cookie sheet for 8 to 10 minutes, or until the bottom edges of the cookie start to brown. Cool on a wire rack. Once completely cooled, place in an airtight container until ready to decorate with royal icing.

For Royal Icing: In a stand mixer with a whisk attachment, beat the powdered sugar, meringue powder, & water for about 4 to 5 minutes, until smooth & the icing loses its sheen. (While beating, I like to cover the top of the mixer with a large piece of damp paper towel so it covers the top of the bowl & won't dry the icing.) Place icing in an airtight container until ready to decorate. (When exposed to air, the icing dries and hardens.)

To decorate cookies: With a Wilton Tip #3, outline the borders of the cookie with white icing. Dry for 1 hour. With a small spoon, fill in the borders with more white icing. Use a toothpick to spread out the icing evenly. Let dry overnight. Color 1 cup of the icing with red food gel. Pipe baseball details with Wilton Tip #2. Dry for 1 hour. Color the rest of the icing with black food gel. With Wilton Tip #1, glue the eyeballs on the cookie and make facial features. Dry for 1 hour, then place in individual airtight packages.

Notes:

- Don't bake cookies when it's raining or when there's high humidity.
- If you want your icing thicker, add more sugar a little at a time. To make it thinner, add water a little at a time.