

Batty Sugar Cookies



Level: Easy

Serves: About 36 cookies

Prep Time: 10 minutes

Cooking Time: 8 to 10 minutes per batch

Decorating Time: 2 days

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. table salt



Royal Icing:

3¾ cups confectioner's powdered sugar; sifted

3 Tbsp. meringue powder

6 Tbsp. warm water

Decorating ingredients:

Black food gel or paste (not liquid)

Black sugar sprinkles

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. With a small bat cookie cutter, cut out bat shapes (see Notes below). 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: Place 1 cup of white icing in an airtight container. Set aside. Color the rest of the icing with black food gel. With a Wilton Tip #3, outline the borders of the cookie with black icing. Dry for 1 hour. With a small spoon, fill in the borders with more black icing. (If the icing is too thick, add a little water to get a thin consistency.) Use a toothpick to spread out the icing evenly. If desired, shake black sprinkles onto the wet icing & remove excess sprinkles. Let dry overnight. With Wilton Tip #3, glue the eyeballs on the cookie with black icing. With Wilton Tip #1, make facial features with the white icing. 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.
- Before cutting out shapes, dip the cookie cutter in a bowl of all-purpose flour to prevent sticking.