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CARROT GLAZE

MIX INGREDIENTS:

1 Cup Powdered Sugar

2 Tablespoons Water

1 Tablespoon Light Corn Syrup

Divide & Color to Liking

2 Drops of Orange Extract



DIRECTIONS: Dip end of carrot in green glaze or brush on. Let set 5 minutes before painting on orange glaze. Test one cookie before doing the full batch. If glaze is too thin, thicken with just a very small amount of powdered sugar.

Glaze is supposed to be thin. You should be able to see the stamper impressions in the cookie through the glaze.

SUGAR COOKIE RECIPE

INGREDIENTS:

1 Cup (237 ml, 240 g) Butter, softened
1/2 Cup (118 ml, 50 g) Powdered sugar
1/2 Cup (118 ml, 100 g) Sugar
1 Egg
1/2 Teaspoon (3 ml) Vanilla
2-1/4 Cups (591 ml, 300 g) All-purpose flour
1/2 Teaspoon (3 ml, 1 g) Cream of tartar
1/2 Teaspoon (3 ml, 1 g) Baking soda



Prep Time: 25 min Cook
Time: 9 minutes
Total Time: 1 hour
Yields Approx. 2 Doz.
standard sized cookies.
Stamper will yield approx.
4 doz.

#0410
Easter
Stamper

DIRECTIONS: Heat oven to 375°F. Combine butter, powdered sugar and 1/2 cup sugar in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add egg and vanilla, continue beating until well mixed. Reduce speed to low, add flour, cream of tartar and baking soda. Beat until dough forms a ball. Divide into half, roll out on floured board and cut with your cookie cutter or stamper. Bake 7-9 minutes or until edges are lightly browned.

TIP: For stiffer dough put in refrigerator for 45 minutes.

