

# Vampirina and Demi Cookies

SERVES

10

## Ingredients

- | SUGAR COOKIES:  | ROYAL ICING:  |
|---|---|
| <ul style="list-style-type: none"><li>• Vampirina and Demi cookie template</li><li>• Scissors</li><li>• Cardstock</li><li>• Piping bags</li><li>• Black edible food colouring marker</li></ul>                              | <ul style="list-style-type: none"><li>• 6 Tbsp warm water</li><li>• Light blue, lavender, dark purple, pink, black gel food colouring</li><li>• 1 Cup sugar</li><li>• 4 Cups icing sugar</li><li>• 3 Tbsp meringue powder or cream of tartar powder</li></ul> |
| <ul style="list-style-type: none"><li>• 1 stick unsalted butter at room temperature</li><li>• 1 Tsp vanilla extract</li><li>• 1/4 Tsp salt</li><li>• 1 egg</li><li>• 1/2 Tsp baking powder</li><li>• 2 Cups flour</li></ul> |   |

## Directions

- 1 Download and print Vampirina and Demi cookie template (see below).
- 2 SUGAR COOKIES: Preheat the oven to 180°C/350° F.
- 3 In the bowl of a stand mixer, use the paddle attachment to beat the butter and sugar on medium-high speed until combined. Then beat in the egg, vanilla extract, baking powder, and salt.
- 4 Slowly, add the flour and mix until dough is formed.
- 5 Roll out dough about 6mm thick with a rolling pin. Cut out cookies using a pairing knife and the Vampirina and Demi template.
- 6 Line cookie sheets with baking paper. Space out cookies on sheets so they have enough room to rise. Then bake for 6-8 minutes.
- 7 Allow cookies to cool completely before decorating with royal icing.

- 8 ROYAL ICING: Beat all ingredients until icing forms peaks (7-10 minutes at low speed with a stand mixer).

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- 9 For stiffer icing (used for outlining), use 1 tablespoon less water. For the thinned (flood) royal icing add an additional teaspoon of water at a time until you reach a good consistency. Separate frosting in bowls to mix in different colours with food colouring. Place in frosting bags, and cut a small hole in the corners.

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- 10 Before decorating the cookies, use an edible food marker to outline some of Vee and Demi's features.

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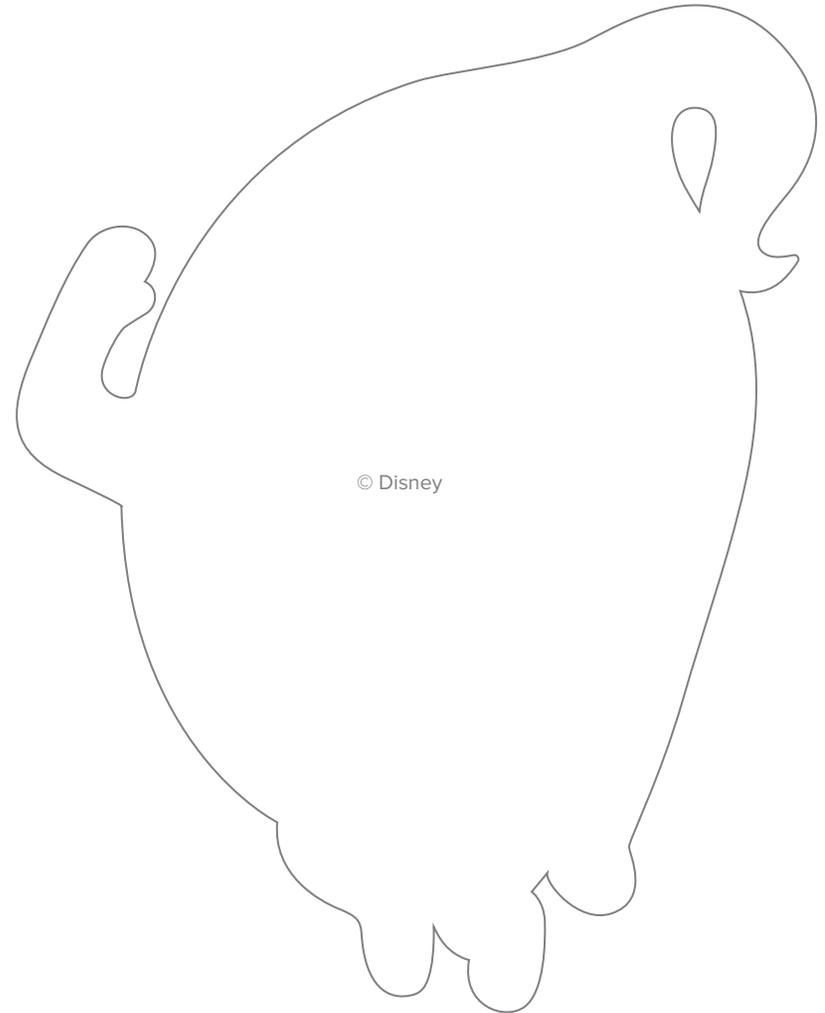
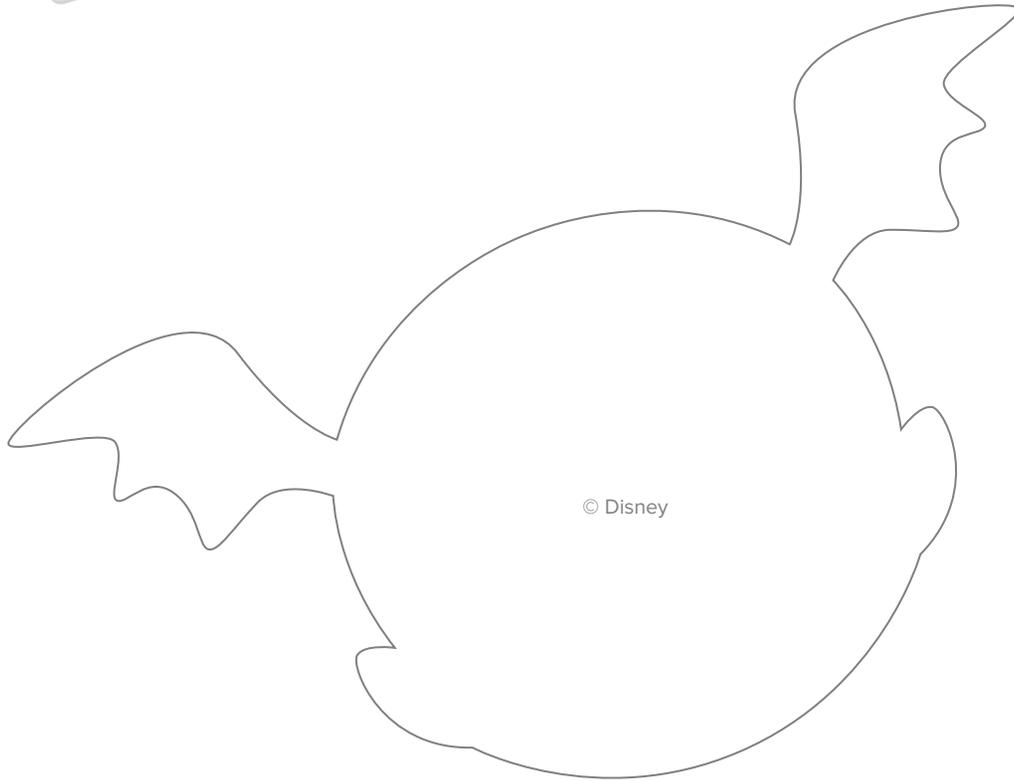
- 11 Next, decorate them with icing. First start with the main features and allow them to set for a couple of hours. Then add all the details.

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- 12 After decorating, allow the icing to set overnight



# Vampirina & Demi Templates





Colour reference images