

Vampirina and Demi Cookies

SERVES

10

Ingredients

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

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).

- 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.

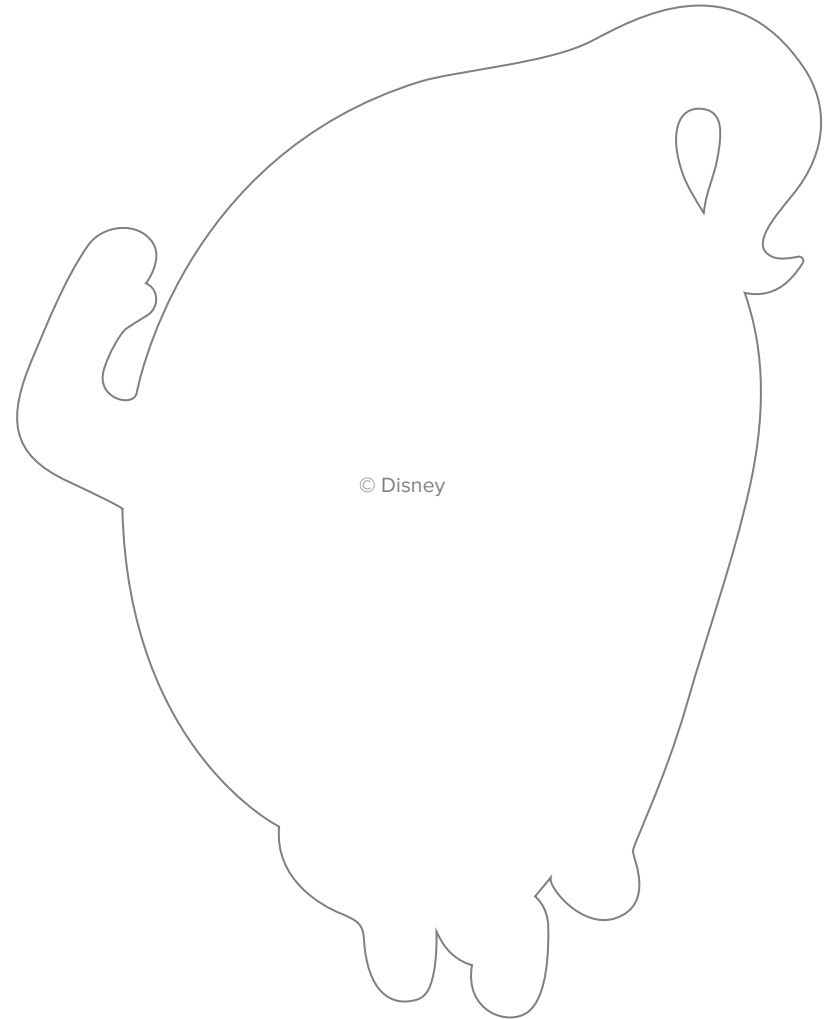
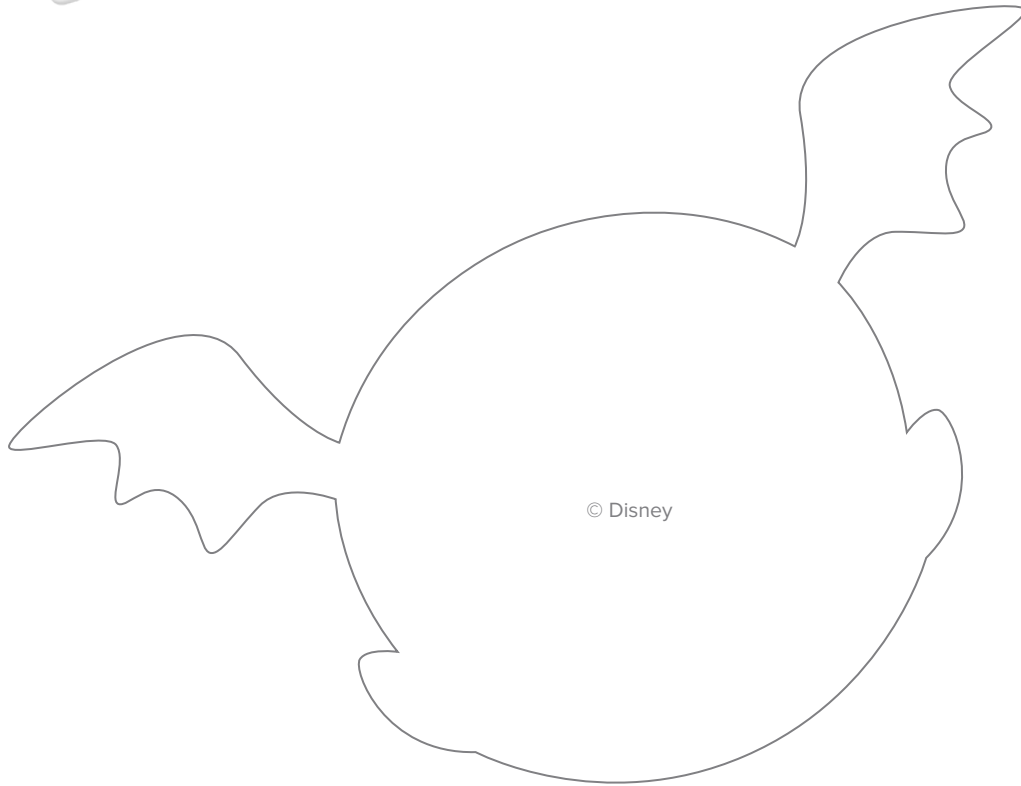
- 10 Before decorating the cookies, use an edible food marker to outline some of Vee and Demi's features.

- 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.

- 12 After decorating, allow the icing to set overnight



Vampirina & Demi Templates





Colour reference images