



Paw Prints & Josh's Sweater Cookies Recipe

Ingredients

- 2 sticks of butter, room temperature
- 1 cup of sugar and 1 ½ tsp. vanilla
- 2 cups of flour
- Blue royal icing, dark blue and light blue buttercream icing
- Blue food coloring
- Sweater cookie cutter
- 2 basketweave icing tips
- Icing bags

Instructions

1. Prepare the sugar cookie dough by combining the butter, sugar, and vanilla. Next, mix in the flour.
2. Split the dough into two sections and color one section with blue food coloring. Place both sections of dough in the refrigerator to chill for 30 minutes.
3. Preheat the oven to 350 degrees.
4. Remove the dough from the refrigerator and roll out the non-colored dough to 1/4 inch thickness. Cut the sweater cookies out with the cookie cutter and place on an ungreased baking sheet. Bake for 8-10 minutes, watching carefully so that the edges do not brown.
5. Roll the blue cookie dough into 1.5 inch balls and place on an ungreased baking sheet. Use the back of a teaspoon or your finger to create the indents of Blue's paw by pushing into the dough. Bake cookies for 10-12 minutes, removing halfway through to reinforce the indents, if needed.
6. After the paw print cookies have cooled, fill each of the indents with blue royal icing. Let icing set over night.
7. For the remaining sweater cookies, fill two icing bags with basketweave tips with dark blue and light blue buttercream. Then, alternate between both colors to add horizontal stripes across the cookie. Use the darker color to add the collar.



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