



FESTIVE FROSTING

INGREDIENTS

1 (8 ounce) package cream cheese, softened
 1/2 cup unsalted butter, softened
 2 1/2 cups confectioners' sugar
 2 teaspoons vanilla extract
 Food coloring (optional)
 Colored decorating sugar crystals (optional)

TOOLS

Measuring cups and spoons
 Large mixing bowl
 Small bowls
 Electric stand or hand mixer

Handstand Kitchen® Winter Wonderland Deluxe Cookie Decorating Set

- Spatula
- Frosting bags with tips

INSTRUCTIONS

1. In large bowl with electric mixer on medium, combine cream cheese and butter until smooth and creamy, about one minute.
2. Add sugar and vanilla extract, mixing for one minute, until fluffy.
3. Divide frosting into small bowls, depending on how many colors you want to use. Add one drop of food coloring at a time to each bowl and mix until desired color is achieved.
4. Spoon the frosting into the frosting bag and add tip, to decorate cookies. Top cookies with a sprinkle of colored decorating sugar, if desired.



Handstand Kitchen®
 Real Food Real Fun

Winter Wonderland Deluxe Cookie Decorating Set

All the tools you need!



RECIPES

WINTER WONDERLAND COOKIES

Makes about 8 dozen cookies

INGREDIENTS

1 1/2 cups unsalted butter, softened
 2 1/2 cups granulated sugar
 4 large eggs
 2 teaspoons vanilla extract

5 cups all-purpose flour
 2 teaspoons baking powder
 1 teaspoon salt

TOOLS

Measuring cups and spoons
 Parchment paper
 Mixing bowls
 Mixing spoon

Electric stand or hand mixer
 Plastic wrap
 Oven mitt
 Cooling rack

Handstand Kitchen® Winter Wonderland Deluxe Cookie Decorating Set

- Baking sheet
- Cookie cutters
- Whisk
- Spatula
- Rolling pin

INSTRUCTIONS

1. Preheat oven to 400°F.
2. Line baking sheet with parchment paper.
3. In large mixing bowl with electric mixer on medium, combine softened butter and sugar until light and fluffy.
4. Beat in eggs, one at a time, then add vanilla extract.
5. In a medium mixing bowl, whisk together flour, baking powder and salt.
6. With mixer on low, add dry ingredients, mixing well. Cover dough with plastic wrap and refrigerate for one hour.
7. Dust workspace and rolling pin with flour.
8. Roll out half of chilled dough to 1/4 inch thick. Add more flour as needed.
9. Use cookie cutters, dipped in flour, to cut shapes and place 2 inches apart on baking sheet.
10. Bake 6 to 8 minutes, until edges are light golden brown. (Repeat steps 8 through 10 with other half of dough.)
11. Allow cookies to cool on baking sheet for 15 minutes. Transfer cookies onto cooling rack to cool completely.
12. When cookies are cool, decorate with Royal Icing or Festive Frosting (see recipes, included).



ROYAL ICING

INGREDIENTS

3 tablespoons meringue powder
 1 lb. box confectioners' sugar
 6 tablespoons water

1 tablespoon clear vanilla extract
 Food coloring (optional)

TOOLS

Measuring cups and spoons
 Large mixing bowl
 Small bowls

Electric stand or hand mixer
 Mixing spoons

Handstand Kitchen® Winter Wonderland Deluxe Cookie Decorating Set

- Spatula
- Frosting bags with tips

INSTRUCTIONS

1. With electric mixer on medium, combine all ingredients in large mixing bowl. Beat for 8 to 11 minutes, until icing is firm.
2. To adjust consistency, add water, 1/2 teaspoon at a time.
3. Divide icing into small bowls, depending on how many colors you want to use. Add one drop of food coloring at a time to each bowl and mix until desired color is achieved.
4. Decorate cookies by using a spatula. For detailed designs, use a frosting bag. Wait for icing to set and harden before stacking (24 hours). Enjoy!

Pro baker tip: Try using a firmer icing to outline the shape and then fill the outline with a thinner icing.

