

FRONT

HELLO KITTY® SWEETEST ROYAL ICING

INGREDIENTS

3 tbsps meringue powder
1 lb. box or bag confectioners' sugar
6 tbsps water

1 tbsps clear vanilla extract
Natural food coloring

TOOLS

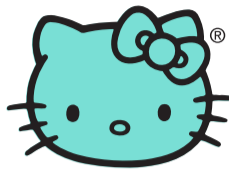
Small bowls, Electric stand or hand mixer, Mixing bowl, Spatula, Measuring spoons

INSTRUCTIONS

- Using electric mixer, beat first four ingredients in mixing bowl for 8 to 11 minutes on medium speed until icing is firm. To adjust consistency, add more water, ½ teaspoon at a time.
- Divide icing into small bowls, one bowl for each color desired. Add one drop food coloring at a time to each bowl, mixing well. Add more food coloring if needed, stirring until desired colors are achieved.
- Decorate Hello Kitty® cookies with icing, using spatula.



HELLO KITTY®



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by **Sanrio®**

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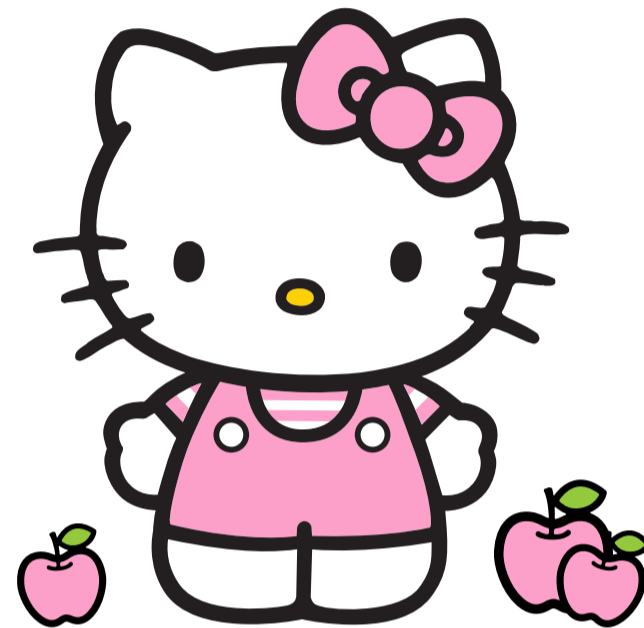
Handstand Kitchen®
P.O. Box 8664, Calabasas, CA 91372
MADE IN GUANGDONG, CHINA

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Friends Channel



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COOKIE BAKING SET RECIPES



BACK

HELLO KITTY® SWEETEST SUGAR COOKIES

MAKES ABOUT 6 DOZEN COOKIES

INGREDIENTS

1 ½ cups unsalted butter, softened
2 ½ cups granulated sugar
4 large eggs
2 tpsps vanilla extract

5 cups all-purpose flour, plus extra
for rolling/cutting dough
2 tpsps baking powder
1 tsp salt

TOOLS

Handstand Kitchen® Hello Kitty® Cookie Baking Set (Silicone baking mat, Cookie cutters, Gift bags), Non-stick baking sheet, Electric stand or hand mixer, Mixing bowls, Plastic wrap, Measuring cups and spoons, Whisk, Rolling pin, Oven mitt, Cooling rack

INSTRUCTIONS

- Preheat oven to 400°F.
- Line baking sheet with silicone baking mat.
- In mixing bowl, with electric mixer on medium, combine softened butter and sugar until light and fluffy.
- Beat in eggs, one at a time, and add the vanilla extract.
- In separate mixing bowl, whisk together 5 cups flour, baking powder and salt.
- With mixer on low, slowly add dry ingredients until fully combined. Wrap dough in plastic wrap. Refrigerate 1 hour.
- Dust workspace and rolling pin with some flour.
- Roll out half of chilled dough to 1/4 inch thick.
- Dip cookie cutters in flour and cut out shapes. Place 2 inches apart on baking sheet.
- Bake 6 to 8 minutes, or until edges are light golden brown.
- Repeat with second half of dough.
- Let cookies cool 15 minutes on baking sheet; transfer to cooling rack to cool completely. Decorate with Hello Kitty® Sweetest Royal Icing (see recipe, included).

Baker's Note: Spread kindness by placing finished sugar cookies in the decorative gift bags, included.



HELLO KITTY® FRIENDSHIP SHORTBREAD COOKIES

MAKES ABOUT 4 DOZEN COOKIES

INGREDIENTS

3 ½ cups all-purpose flour
¼ tsp salt
1 ½ cups unsalted butter, softened
1 cup granulated sugar

1 tsp vanilla extract
1 tbsps water, if needed
Sprinkles or decorating sugars,
for decorating

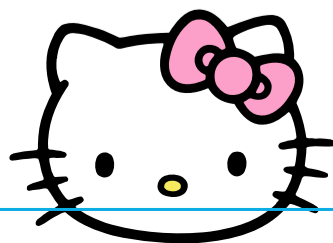
TOOLS

Handstand Kitchen® Hello Kitty® Cookie Baking Set (Silicone baking mat, Cookie cutters, Gift bags), Measuring cups and spoons, Mixing bowls, Electric stand or hand mixer, Spatula, Mixing spoon, Rolling pin, Whisk, Plastic wrap, Baking sheet, Oven mitt, Cooling rack

INSTRUCTIONS

- Preheat oven to 350° F. Line baking sheet with silicone baking mat.
- In mixing bowl, whisk together flour and salt.
- In large mixing bowl, with electric mixer on medium, beat together butter and sugar, mixing well. Add vanilla extract.
- With mixer on low, stir in flour mixture, mixing until dough begins to form (add 1 tablespoon of water if dough is too dry).
- Dust work surface and rolling pin with flour. Shape dough into flat circle; wrap in plastic wrap and refrigerate 30 minutes.
- Roll out dough to 1/2 inch thick. Use cookie cutters dipped in flour to cut out shapes and press cookies out onto baking sheet, 1 inch apart.
- Dust with sprinkles or decorating sugars.
- Bake for 20 to 25 minutes, or until edges begin to brown.
- Cool on baking sheet for 2 minutes; transfer cookies to cooling rack to cool completely.

Baker's Note: Place finished cookies in the gift bags, included, to share kindness with friends.



HELLO KITTY® SPECIAL CHOCOLATE GINGERBREAD COOKIES

MAKES ABOUT 2 DOZEN COOKIES

INGREDIENTS

2 ½ cups all-purpose flour
⅔ cup unsweetened cocoa powder
1 ½ tpsps ground ginger
½ tsp ground cinnamon
⅓ tsp ground cloves
½ tsp baking soda
½ tsp baking powder

½ tsp salt
½ cup unsalted butter, softened
¾ cup granulated sugar
1 large egg, room temperature
¾ tsp vanilla extract
⅓ cup molasses

TOOLS

Handstand Kitchen® Hello Kitty® Cookie Baking Set (Silicone baking mat, Cookie cutters, Gift bags), Measuring cups and spoons, Mixing bowls, Whisk, Rolling pin, Electric stand or hand mixer, Plastic wrap, Parchment paper, Baking sheet, Spatula, Oven mitt, Cooling rack

INSTRUCTIONS

- Preheat oven to 350°. Line baking sheet with silicone baking mat.
- In small bowl, whisk together flour, cocoa powder, ginger, cinnamon, cloves, baking soda, baking powder, and salt.
- With electric mixer on medium, beat butter and sugar until light and fluffy.
- Add egg and vanilla. Stir in molasses, mixing well.
- With mixer on low, mix in flour mixture.
- Turn dough onto lightly floured surface and knead a few times. Shape into flat circle; wrap in plastic wrap and refrigerate 1 hour.
- Dust workspace, rolling pin and cookie cutters with flour. Place sheet of parchment paper over dough and roll out to 1/4 inch thick. Remove parchment paper and use cookie cutters to cut out cookies. Place on baking sheet 2 inches apart.
- Bake cookies (turning baking sheet once halfway through) 10 to 12 minutes.
- Cool on baking sheet for 5 minutes. Transfer to cooling rack to cool completely. Decorate with Hello Kitty® Sweetest Royal Icing (see recipe, included).

Baker's Note: Deliver a sweet surprise by placing finished cookies in the gift bags, included.

