

## INSTRUCTIONS (continued)

Use the stiff bow icing to pipe the bow outline either freehand or using a paper template and edible food marker. Fill the bow shape by squeezing the thinned bow icing within the outline. Pipe stiff white icing around the cookie's edge to outline Hello Kitty's face. Fill in face and ears with thinned white icing. (Use a toothpick to spread icing to edges of borders defined by the stiff icing.) Let dry overnight, uncovered, in a cool dry area. Leftover icing can be stored at room temperature in an airtight container; stir before using.

Once cookies are completely dry, use stiff black icing to pipe eyes and outline the side details of her face. Outline bow with either stiff bow-colored icing or stiff black icing. Use the yellow icing to pipe on the nose. Let dry.

BAKE WITH KINDNESS!



Handstand Kitchen®  
Real Food Real Fun

# HELLO KITTY®



HELLO KITTY®  
by Sanrio®

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

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## ULTIMATE BAKING PARTY SET RECIPES



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### HELLO KITTY® TWICE AS NICE BAKED CINNAMON CUPCAKES

MAKES ABOUT 12 HELLO KITTY® CUPCAKES

#### INGREDIENTS

2 tbsps canola oil, to grease the mold	1/2 tsp salt
1 1/2 cups granulated sugar	1 extra-large egg
1 tsp ground cinnamon	1 1/4 cups whole milk
1/2 tsp ground nutmeg	2 tbsps unsalted butter, melted
2 cups all-purpose flour	2 tpsps vanilla extract
2 tpsps baking powder	

**Topping:** 1 stick unsalted butter, 1/2 cup sugar, 1/2 tsp ground cinnamon

#### TOOLS

Handstand Kitchen® Hello Kitty® Ultimate Baking Party Set (Silicone cupcake mold, Spatula), Measuring cups and spoons, Pastry brush, Baking sheet, 1 medium mixing bowl, 1 large mixing bowl, 1 microwave safe bowl, 1 plate, Whisk, Cooling rack, Oven mitt

#### INSTRUCTIONS

1. Preheat oven to 350°F.
  2. Using a pastry brush, thoroughly grease the Hello Kitty® baking mold with 2 tablespoons of canola oil and place it on a baking sheet; set aside.
  3. In a large mixing bowl, whisk together 1 1/2 cups sugar and 1 teaspoon cinnamon, nutmeg, flour, baking powder, and salt.
  4. In medium mixing bowl, whisk the egg. Add milk, 2 tablespoons melted butter, and vanilla extract.
  5. Using spatula, stir the milk mixture into flour mixture just until combined.
  6. Carefully pour batter into baking mold, filling each cavity about 3/4 full.
  7. Place mold, on baking sheet, into oven. Bake for 17 to 20 minutes, or until a toothpick inserted in the centers comes out clean.
  8. Using an oven mitt, carefully remove from oven and place on cooling rack. Allow to cool for 5 minutes in the mold before removing cupcakes.  
**For the topping:** place 1 stick of butter in microwave safe bowl (pro tip: cover with paper towel). Microwave for 30 seconds at a time, until butter has completely melted. On a plate, whisk together 1/2 cup sugar and 1/2 teaspoon of cinnamon.
  9. Dip each cupcake top down, first into the melted butter; then gently press into the cinnamon sugar mixture until coated.
- Enjoy warm, with a glass of milk - and a friend!

### HELLO KITTY® SWEETEST SUGAR COOKIES

MAKES ABOUT 6 DOZEN COOKIES

#### INGREDIENTS

1 1/2 cups unsalted butter, softened	5 cups all-purpose flour, plus extra for rolling/cutting dough
2 1/2 cups granulated sugar	2 tpsps baking powder
4 large eggs	1 tsp salt
2 tpsps vanilla extract	

#### TOOLS

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

#### INSTRUCTIONS

1. Preheat oven to 400°F.
2. Line baking sheet with silicone baking mat.
3. In mixing bowl, with electric mixer on medium, combine softened butter and sugar until light and fluffy.
4. Beat in eggs, one at a time, and add the vanilla extract.
5. In separate mixing bowl, whisk together 5 cups flour, baking powder and salt.
6. With mixer on low, slowly add dry ingredients until fully combined. Wrap dough in plastic wrap. Refrigerate 1 hour.
7. Dust workspace and rolling pin with some flour.
8. Roll out half of chilled dough to 1/4 inch thick.
9. Dip cookie cutters in flour and cut out shapes. Place 2 inches apart on baking sheet.
10. Bake 6 to 8 minutes, or until edges are light golden brown.
11. Repeat with second half of dough.
12. 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).



### HELLO KITTY® SWEETEST ROYAL ICING

#### INGREDIENTS

3 tbsps meringue powder	1 tbsps clear vanilla extract
1 lb. box or bag confectioners' sugar	Natural food coloring
6 tbsps water	

#### TOOLS

Handstand Kitchen® Hello Kitty® Ultimate Baking Party Set (Spatula, Frosting bags, Frosting couplers with rings and tips), Small bowls, Electric stand or hand mixer, Mixing bowl, Measuring spoons

#### INSTRUCTIONS

1. 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, 1/2 teaspoon at a time.
2. 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.
3. Decorate cookies using spatula and frosting bags fitted with couplers, coupler rings and tips. Allow icing to harden for 24 hours.

#### Assembling frosting bag:

1. Place coupler inside the frosting bag. Cut the tip of frosting bag with scissors to fit coupler, allowing room to push a small part of the coupler through the frosting bag.
2. Place frosting tip over the coupler extending from the bag.
3. Put the coupler ring over the frosting tip and twist it on, locking the tip in place.
4. Spoon frosting into the frosting bag and twist the bag closed.
5. Close hand around the bag and squeeze frosting onto cakes, cupcakes or cookies.

**To decorate Hello Kitty® cookies:** First, tint the icing different colors. In one bowl, place 1/3 cup of the icing and stir in a few drops of yellow. In a second bowl, place 3/4 cup of the icing and tint it black. Place 1 1/2 cups of the icing in another bowl and tint it the color of your choice for the bow. Leave the rest of the icing white, for Hello Kitty's face. Next, make thinner icings to fill in the areas piped with thicker icing. To half of the white icing, add water a teaspoon at a time until thinned. Repeat for half of the bow icing. Fit frosting bags with couplers, coupler rings and tips and fill one bag with one color of stiff icing. Fill additional frosting bags with the thinned icing.  
Instructions continued on next page.