

## Classic Buttercream Frosting

### INGREDIENTS

1 cup unsalted butter  
6 to 8 cups confectioners' sugar  
1 to 3 tablespoons whole milk or heavy cream  
1 teaspoon vanilla extract

### TOOLS

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

Handstand Kitchen® Springtime Fun Deluxe Cookie Decorating Set  
• Spatula

### INSTRUCTIONS

1. With electric mixer on medium, beat butter until smooth and creamy.
2. With mixer on low add 6 cups of sugar, milk and vanilla, mixing until light and fluffy.
3. Gradually add remaining 2 cups of sugar if needed to reach a thicker consistency.
4. With spatula, frost cookies.

## Perfect Petal 3-D Flowers

### INGREDIENTS

Classic Buttercream Frosting or Royal Icing (see recipes, included)

### TOOLS

Spoons

Handstand Kitchen® Springtime Fun Deluxe Cookie Decorating Set  
• Frosting bags and coupler  
• Frosting tips

### INSTRUCTIONS

1. Place coupler onto the tip of the frosting bag.
2. Place decorating tip over the coupler extending from the bag.
3. Place ring over the decorating tip and twist into place.
4. Spoon frosting into bag. Do not overfill the bag. Add frosting about ½ cup at a time.
5. Gently squeeze frosting towards the tip of the bag.
6. Twist the top of the bag toward the frosting.
7. Close hand around the bag and squeeze frosting onto cookies.
8. Turn the cookie after forming each petal, working from the outside edge of the cookie and continuing inward.
9. When the first layer of flower petals is complete, begin the second layer.
10. Place a second row of petals on top of the first row. Reduce the number of petals by 1 to 2 on each layer. This will create a layered 3-D look.
11. Continue adding rows of petals until desired look is achieved.

Handstand Kitchen  
Real Food Real Fun

## Spring Fling Springtime Fun

### DELUXE COOKIE DECORATING SET



## RECIPES

## Springtime Sugar 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  
Royal Icing or Classic Buttercream Frosting (see recipes, included)  
Colored sugars and sprinkles, for decorating

### TOOLS

Measuring cups and spoons  
Parchment paper  
Mixing bowls  
Whisk

Electric stand or hand mixer  
Plastic wrap  
Oven mitt  
Cooling rack

Handstand Kitchen® Springtime Fun Deluxe Cookie Decorating Set  
• Non-stick baking sheet  
• Rolling pin  
• Stainless steel cookie cutters

### 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, and add the vanilla extract.
5. In medium mixing bowl, whisk together 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 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, 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.
13. Decorate with Royal Icing or Classic Buttercream Frosting (see recipes, included).

## Bring on Spring Shortbread Cookies

Makes about 4 dozen cookies

### INGREDIENTS

3 1/2 cups all-purpose flour  
1/4 teaspoon salt  
1 1/2 cups unsalted butter, softened  
1 cup granulated sugar

### TOOLS

Measuring cups and spoons  
Mixing bowls  
Whisk  
Plastic wrap  
Parchment paper

Handstand Kitchen® Springtime Fun Deluxe Cookie Decorating Set  
• Non-stick baking sheet  
• Rolling pin  
• Stainless steel cookie cutters

### INSTRUCTIONS

1. Preheat oven to 350° F. Line baking sheet with parchment paper.
2. In mixing bowl, whisk together flour and salt.
3. In large mixing bowl with electric mixer on medium, beat together butter and sugar, mixing well. Add vanilla extract.
4. With mixer on low, stir in flour mixture, mixing until dough begins to form (add 1 tablespoon of water if dough is too dry).
5. Dust work surface and rolling pin with flour. Shape dough into flat circle; wrap in plastic wrap and refrigerate 30 minutes.
6. 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.
7. Bake for 20 to 25 minutes, or until edges begin to brown.
8. Cool on baking sheet for 2 minutes; transfer cookies to cooling rack to cool completely.
9. Decorate with Royal Icing or Classic Buttercream Frosting (see recipes, included).

1 teaspoon vanilla extract  
1 tablespoon water, if needed

Royal Icing or Classic Buttercream Frosting (see recipes, included)  
Colored sugars and sprinkles, for decorating

Baking sheet  
Oven mitt  
Cooling rack  
Electric stand or hand mixer  
Cooling rack

## Royal Icing

### INGREDIENTS

3 tablespoons meringue powder  
1 lb. box confectioners' sugar  
6 tablespoons water  
1 tablespoon vanilla extract  
Natural food coloring

### TOOLS

Measuring cups, spoons  
Large mixing bowl, small bowls  
Mixing spoons  
Electric stand or hand mixer

Handstand Kitchen® Springtime Fun Deluxe Cookie Decorating Set  
• Spatula  
• Frosting bag with tips

### INSTRUCTIONS

1. In mixing bowl with electric mixer on medium speed, beat first four ingredients for 8 to 11 minutes until icing is firm.
2. To adjust consistency, add water, ½ teaspoon at a time.
3. Divide icing into small bowls. Add one drop food coloring at a time to each bowl; mix until desired colors are achieved.
4. Decorate cookies with spatula or frosting bag with tips. Allow icing to harden for 24 hours.