

HAPPY HALLOWEEN



HELLO KITTY®  
by Sanrio®

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SIL-35016

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

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Friends Channel



Lot No: GD0523

**Wash and Care Instructions:**

Wash all baking items thoroughly before first use. Silicone mat is oven safe to 428°F (220°C) and should be hand washed. Cookie cutters are top rack dishwasher safe.

Handstand Kitchen®  
Real Food Real Fun  
HELLO KITTY®  
HAPPY HALLOWEEN



COOKIE BAKING SET  
RECIPES

BACK

**HELLO KITTY® SWEETEST SUGAR COOKIES**

MAKES ABOUT 24 HELLO KITTY® COOKIES

**INGREDIENTS**

- |                                    |  |
|------------------------------------|--|
| 1 ½ cups unsalted butter, softened | 5 cups all-purpose flour, plus extra for rolling/cutting dough |
| 2 ½ cups granulated sugar          | 2 tsps baking powder   |
| 4 large eggs                       | 1 tsp salt   |
| 2 tsps vanilla extract             |  |

**TOOLS**

Handstand Kitchen® Hello Kitty® Cookie Baking Set (Silicone baking mat, Cookie cutters, Gift bags), Half sheet baking pan, 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 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 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 ¼ inch thick.
9. Dip cookie cutters in flour and cut out shapes. Place 2 inches apart on baking mat, on baking sheet.
10. Bake 6 to 8 minutes, or until edges are light golden brown.
11. Repeat with second half of dough.
12. Remove from oven using oven mitt. 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:** Place finished cookies in the gift bags, included, and share sweet Halloween treats with friends!

**HELLO KITTY® ROYAL ICING**

**INGREDIENTS**

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

**TOOLS**

Electric stand or hand mixer, Measuring spoons, Mixing spoons, Mixing bowl, Small bowls, Spatula or frosting bag fitted with coupler and tip

**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, ½ 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 silicone spatula or frosting bag fitted with coupler and tip. Allow icing to harden for 24 hours.

**Baker's Note:** Visit <https://handstandkitchen.com/blogs/all-recipes-for-handstand-kitchen-creative-baking-and-decorating-inspiration-with-hello-kitty/>



**HELLO KITTY® SPOOKTACULAR SHORTBREAD COOKIES**

MAKES ABOUT 24 HELLO KITTY® COOKIES

**INGREDIENTS**

- |  |                           |
|--|---------------------------|
| 3 ½ cups all-purpose flour, plus extra for rolling/cutting dough | 1 cup granulated sugar    |
| ¼ tsp salt   | 1 tsp vanilla extract     |
| 1 ½ cups unsalted butter, softened                               | 1 tbsp water, if needed   |
|  | Colored decorating sugars |

**TOOLS**

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

**INSTRUCTIONS**

1. Preheat oven to 350° F. Line baking sheet with silicone baking mat.
2. In mixing bowl, whisk together 3 ½ cups flour and salt.
3. In large mixing bowl, with electric mixer on medium, beat together butter and 1 cup 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 ½ inch thick.
7. Dip cookie cutters in flour and cut out shapes.
8. Place shapes on baking mat on baking sheet, several inches apart. Sprinkle with colored decorating sugars.
9. Bake for 20 to 25 minutes, or until edges begin to brown.
10. Remove from oven using oven mitt; allow to cool for about 5 minutes; use spatula to transfer cookies from pan onto cooling rack to cool completely.

**Baker's Note:** Place finished cookies in the gift bags, included, for spooktacular treats ready to share!