

INSTRUCTIONS (continued)

Assembling Frosting Bag:

1. Insert base of coupler into frosting bag and push to the tip of bag.
2. Place frosting tip over the base of the coupler.
3. Put the ring over the frosting tip and twist it on, locking the tip in place.
4. Spoon frosting into the frosting bag with spatula and twist the bag closed.
NOTE: Make clean up easy! Fill a disposable zip top storage bag with frosting; use scissors to snip off a small piece of one bottom corner of the bag. Insert plastic bag, with hole side down, into the Hello Kitty frosting bag, and use as directed.
5. Close hand around the Hello Kitty frosting bag and squeeze frosting onto baked treat. Use to pipe or outline cookies.

Baker's Note: Visit <https://handstandkitchen.com/blogs/all-recipes> for creative baking and decorating inspiration from Handstand Kitchen and Hello Kitty!



HELLO KITTY®
by Sanrio®

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SIL-35016

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

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Lot No: GD0523

Wash and Care Instructions:

Wash all items thoroughly before first use. Silicone spatula and cookie stamps with cutters are top rack dishwasher safe. All other baking items should be hand washed.

Handstand Kitchen®
Real Food Real Fun

HELLO KITTY®
HAPPY HALLOWEEN



**COOKIE STAMP
AND FROSTING SET
RECIPES**

BACK

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 Stamp and Frosting Set (Cookie stamps with cutters, Silicone spatula, Gift bags), Non-stick baking sheet, Non-stick silicone baking mat, Measuring cups and spoons, Mixing bowls, Electric stand or hand mixer, 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.
 9. Stamp each cookie shape with the matching cookie stamp:
Dust cookie stamps with flour before pressing each cookie, and in between pressing each cookie, to create the perfect impression in the dough. Lightly press stamp straight down on center of shaped cookie, then carefully lift it up while lifting it away.
 10. Sprinkle cookies with colored decorating sugars, if desired.
- Instructions continued on next page.

INSTRUCTIONS (continued)

11. Bake for 20 to 25 minutes, or until edges begin to brown.
12. 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!

HELLO KITTY® GHOSTLY GOOD CHOCOLATE GINGERBREAD COOKIES

MAKES ABOUT 24 HELLO KITTY® COOKIES COOKIES

INGREDIENTS

2 ½ cups all-purpose flour, plus extra for rolling/cutting dough	½ tsp baking powder
⅔ cup unsweetened cocoa powder	½ tsp salt
1 ½ tps ground ginger	½ cup unsalted butter, softened
½ tsp ground cinnamon	¾ cup granulated sugar
⅓ tsp ground cloves	1 large egg, room temperature
½ tsp baking soda	¾ tsp vanilla extract
	⅓ cup molasses

TOOLS

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

INSTRUCTIONS

1. Preheat oven to 350°. Line baking sheet with silicone baking mat.
 2. In medium bowl, whisk together 2 ½ cups flour, cocoa powder, ginger, cinnamon, cloves, baking soda, baking powder, and salt.
 3. In large bowl with electric mixer on medium, beat butter and sugar until light and fluffy.
 4. Add egg and vanilla. Stir in molasses, mixing well.
 5. With mixer on low, mix in flour mixture
- Instructions continued on next page.

INSTRUCTIONS (continued)

6. Dust work surface and rolling pin lightly with flour. Turn dough onto surface and knead a few times. Shape into flat circle; wrap in plastic wrap and refrigerate at least 1 hour.
7. Using rolling pin, roll dough to ¼ inch thick.
8. Dip cookie cutters in flour and cut out shapes.
9. Place shapes on baking mat on baking sheet, several inches apart.
10. Stamp each cookie shape with the matching cookie stamp:
Dust cookie stamps with flour before pressing each cookie, and in between pressing each cookie, to create the perfect impression in the dough. Lightly press stamp straight down on center of shaped cookie, then carefully lift it up while lifting it away.
11. Bake (turning baking sheet once halfway through) for 10 to 12 minutes.
12. Cool on baking sheet for 5 minutes; transfer cookies to cooling rack to cool completely.
13. Pipe cookies with Hello Kitty® Ghostly Buttercream Frosting (see recipe, included).

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

HELLO KITTY® GHOSTLY BUTTERCREAM FROSTING

INGREDIENTS

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

TOOLS

Handstand Kitchen® Hello Kitty® Cookie Stamp and Frosting Set (Silicone spatula, Frosting bag fitted with coupler, ring and tips), Mixing bowl, Electric stand or hand mixer, Measuring cups and spoons

INSTRUCTIONS

1. In large bowl with electric mixer on medium, beat butter until smooth and creamy.
 2. With mixer on low slowly add 6 cups of confectioners' sugar; add in milk or cream and vanilla, mixing until light and fluffy.
 3. Gradually add remaining 2 cups of sugar, or as much as needed to reach a thicker consistency.
 4. Frost cookies with frosting bag fitted with coupler, ring and tip or spatula.
- Instructions continued on next page.