

Mickey Mouse Witch Sugar Cookies

Ingredients:

- 1 cup of unsalted sweet cream butter, softened
- 1 ½ cup powdered sugar
- 1 teaspoon vanilla
- 1 egg
- 3 cup of flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

Cookie Cutter: Mickey Mouse Witch

Icing ingredients

- 4 egg whites
- ½ teaspoon cream of tartar
- ½ teaspoon vanilla
- 4 ½ cup powdered sugar
- Orange, Purple and Black gel food coloring
- 3 disposable piping bags fitted with a number 2 tip
- 3 squeeze bottles
- 1 edible marker

Directions

1. Preheat oven to 350 degrees. Cover a cookie sheet with parchment paper and set aside.
2. Using a standing mixer, cream together the butter, powdered sugar, vanilla and egg and mix until combined and creamy.
3. Using a large bowl, combine the flour, baking soda and cream of tartar.
4. Gradually add in the dry ingredients and mix on low speed.
5. Using your hands continue to mix until fully combined.
6. Lightly flour a cutting board and knead the cookie dough a couple of times. Roll out the dough to about ½ inch thick.
7. Cut out 12 Mickey Witch heads and place onto a cookie sheet.
8. Bake for 8 minutes or until lightly golden brown.
9. Repeat steps until completely out of dough.
10. Let cookies cool completely.

Royal Icing Directions:

1. Using the standing mixer, combine the egg whites, cream of tartar, vanilla and powdered sugar and mix until combined and stiff peaks form.
2. Split icing into 3 bowls
3. Add a few drops of the orange, purple and black into one of the three bowls.
4. Mix until the colors are blended and the shades you want.
5. Scoop about ¼ cup of icing into their own bags
6. Add 2-4 teaspoon of water into the remaining icing bowls and mix until combined
7. Pour the icing's into squeeze bottles.
8. Using the edible marker, draw out witch hat on all cookies.
9. Using the Purple piping bag, Outline the witch hat.
10. Using the black piping bag, pipe out the lines for Mickey.
11. Using the orange piping bag, pipe out the lines for the center of the witch hat.
12. Using the thinned icings, fill in the outlines of the matching colors.
13. Let cookies dry overnight before enjoying.