

# SUGAR COOKIES ON A STICK



November 12, 2009

China Care club members at the University of Texas at Austin celebrated Halloween by holding a bake sale to raise money for China Care Foundation. The biggest seller, by far, were the delicious "sugar cookies on a stick." They were so popular that the club decided to share the recipe. Follow the steps sent in by club secretary Shirley Yang and you can try them for yourselves!

## Sugar Cookies on a Stick

### *Ingredients:*

2 sticks unsalted butter, softened  
1 cup confectionary sugar  
1 egg  
1 tsp almond extract  
2 1/2 cups flour  
1 tsp salt

### *Frosting:*

1 cup confectionary sugar  
2 teaspoon water  
2-3 drops of vanilla extract  
Food coloring

### *Additional materials:*

3" circular cookie cutter  
Sticks  
Plastic piping bags

### *How to make them:*

Cream the butter and sugar. Add the egg and blend well. Add the almond extract and blend. Mix the flour and salt and gradually add the two into the rest of the mixture. Chill dough for about 2 hours before rolling out and cutting. Place the cut out cookies on a cookie sheet and carefully place the sticks into the cookies. Bake the cookies on a parchment lined baking trays at 375 for 12-14 minutes.

In the meantime, mix about a cup of powdered sugar and 2 teaspoons of water (more or less depending on the consistency). The consistency should be about as thick as cake batter. Add a few drops of food coloring and mix well. Add the mixture into a piping bag or use it as the base of the cookie. Make several different colors as needed.

