

## Homespun Snowman Cookies

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Second Place!

These Homespun Snowman Cookies are completely edible! Slip cookies into a cellophane bag, tie a ribbon and tag and it is ready as a wonderful gift for that special friend, family member, or teacher. This pattern could also very easily be an appliqué pattern for fabric!

Makes about 2-1/2 dozen snowmen.

(Original Deluxe Sugar Cookie and Vanilla Butter Frosting recipes from my Grandma Jo's Betty Crocker Cookbook. The fondant I used is Wilton Pure White Rolled Fondant. It comes in a brick, and should be wrapped in plastic when not in use. It is very easy to use, and you may even color it with Wilton Icing Colors. Mix enough Icing Color into fondant to achieve the color you want. For a more folk art color, I mix in a small amount of brown.)



## Ingredients

### Cookies:

- 1 C butter, a must
- 1-1/2 C confectioner's sugar
- 1 egg
- 1 tsp vanilla extract
- 1 tsp almond extract
- 2-1/2 C unbleached flour
- 1 tsp baking soda
- 1 tsp cream of tartar

## Directions

1. Preheat oven to 375°.
2. Thoroughly mix butter, confectioner's sugar, egg, vanilla, and almond extract. Blend in flour, soda and cream of tartar. Cover and chill 2 - 3 hours.
3. Divide dough in half 3/16" thick on lightly floured board.
4. Using patterns, cut out cookies and fondant pieces. Place cookies on lightly greased baking sheet and bake 7 - 8 minutes or until light brown on edges. Allow to cool completely.
5. To make frosting, blend butter and confectioner's sugar. Stir in vanilla and almond extracts and milk. Beat until smooth.
6. Frost entire cookie.

### Vanilla Butter Frosting:

- 1/3 C butter, softened
- 3 C confectioner's sugar
- 1-1/2 tsp vanilla extract
- 1/2 tsp almond extract
- 2 Tbsp milk

7. For detail on snowman's face, draw mouth on with a darning needle. Paint with a fine line paintbrush using Black icing color. For blush on cheeks, mix a little Christmas Red icing color with a little Brown icing color and paint lightly.

8. Color hat and button fondant pieces Black, holly leaves and juniper Green and Brown, scarf and berries Christmas Red and Brown, and nose Orange and Brown.

9. Using color photo for reference, use the end of a darning needle to draw indentations in the fondant. Draw free hand lines onto scarf to make a check, little lines onto holly leaves, and two holes on each little black button. To make berries and buttons, take a tiny piece of fondant and roll into a tiny ball. Press and make it flat. Place fondant pieces on cookie. ❄️







