Melting Snowman Cookies

Little marshmallow faces in icing snow



MAKES

12 decorated cookies

TIME

Prep 35 min + chill; bake 10-12 min

TOOLS

3-inch round cutter; piping bags

BAKER'S NOTE

Keep faces simple: two dots, a smile and a tiny carrot nose.

Ingredients

SUGAR COOKIES

1/2 cup butter, softened
1/2 cup granulated sugar
1 large egg
1 tsp vanilla
1 1/2 cups all-purpose flour
1/4 tsp baking powder
1/4 tsp salt

DECORATING

1 cup white cookie icing, ready to use
12 large marshmallows
Black and orange cookie icing
2 tbsp candy buttons

How to Make It

1. Beat butter and sugar creamy; mix in egg and vanilla. Stir in flour, baking powder and salt. Wrap and chill 1 hour.
2. Heat oven to 350°F. Roll dough 1/4 inch thick, cut twelve 3-inch rounds and place on lined trays. Re-roll scraps as needed.
3. Bake 10-12 minutes until edges barely color. Cool completely.
4. Spread white icing on cookies in irregular puddles. Add a marshmallow near one edge while icing is wet.
5. Pipe dark eyes, smiles and twig arms. Add orange carrot noses and candy buttons; leave flat until icing dries fully.

Serving & Storage

Keep in a single layer, airtight, up to 3 days. Freeze plain cookies up to 2 months; decorate after thawing.

Vanilla cutout formulation and snowman decorating variation prepared for this collection.