

Melted Snowman Cookies

For this recipe you can make the cookies from scratch or use store-bought dough; whichever works best for you. Bake the cookies then let the children do all of the decorating

What you need:

- Sugar cookie dough. If you have a homemade recipe you like, feel free to use that!
- White cookie icing
- Large Marshmallows
- Decorating frosting – orange frosting to make the carrot nose, red or blue for the bowtie, black for the details
- Candy eyeballs or black icing for eyes
- Other decorating items such as sprinkles or candy – If you want your snowman to have a hat, a peanut butter cup is a great option. Get creative and add as many decorations as you want!



What to do:

1. Preheat oven according to sugar cookie dough package. Cut dough evenly into 12 slices.
2. Place cookie slices directly onto the baking sheet and press down with the palm of your hand. Bake according to package directions.
3. Add icing. When cookies are fully cooled, allow them to remain on the cooling rack, but place a large baking sheet underneath. Pour icing over the top of each cookie, allowing it to flow off the edges.
4. Add any candy items, for example: if you are adding candy for buttons, add it directly to the icing before the cookie icing hardens.
5. Generously cover a microwave safe plate with cooking spray. Microwave marshmallow, watching them closely and wait until they start to inflate in size. Immediately dimple the tops with your thumb. Place a small dab of tubed cake frosting (preferably white) to the spot where you want the head and then gently remove the marshmallow and place in the desired spot.
6. Now here is the fun part- the rest of the decorating! Use your creative freedom to create whatever you would like on your snowman.

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