

Melted Snowman Sugar Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
15 servings	30 minutes	10 minutes	40 minutes

Ingredients

Cookie Base:

275 g (2 ¼ cups) all-purpose flour
125 g (½ cup) softened butter
1 medium egg
¼ tsp ground vanilla or ½ tsp vanilla extract
115 g (½ cup) granulated sugar
1 pinch of salt

Decorations:

8-10 marshmallows (cut in half)
Powdered sugar icing (made by mixing powdered sugar and a little water)
Black food coloring (for snowman faces, applied with a toothpick)
Chocolate drops or sprinkles (for buttons)
Melted chocolate (for arms)

Directions

Make the Sugar Cookie Dough

- 1 Cream the Butter and Sugar:** In a large mixing bowl, beat the softened butter and sugar together until light and fluffy. This will take about 2-3 minutes with a hand mixer or stand mixer.
- 2 Add the Wet Ingredients:** Add the egg then stir in the vanilla powder or extract. Then stir in the vanilla powder or extract.
- 3 Incorporate Dry Ingredients:** Gradually add the flour and salt to the wet mixture. Use a spatula or the mixer on low speed to combine until a smooth dough forms.
- 4 Chill the Dough:** Wrap the dough in plastic wrap and refrigerate for at least 30 minutes. Chilling makes it easier to roll out and ensures the cookies hold their shape during baking.

Roll, Cut, and Bake

- 5 Preheat the Oven:** Set your oven to 175°C (350°F) and line two baking sheets with parchment paper.

- 6 Roll Out the Dough:** On a lightly floured surface, roll out the dough to about ¼ inch (0.5 cm) thick.
- 7 Cut Out Cookies:** Use a round cookie cutter (or a glass) to cut out circles for the base of the melted snowmen.
- 8 Bake:** Place the cookies on the prepared baking sheets, leaving a little space between each one. Bake for 10-12 minutes, or until the edges are lightly golden. Allow the cookies to cool completely on a wire rack before decorating.

Create the Marshmallow Heads

- 9 Cut the Marshmallows:** Cut each marshmallow in half to create a flat base that will stick to the icing.
- 10 Draw the Faces:** Use a toothpick dipped in black and orange food coloring to create eyes, a mouth, and a carrot-shaped nose on each marshmallow. Let them dry completely before assembling.

Make the Icing

- 11** Mix the powdered sugar with small amounts of water (1 teaspoon at a time) until you reach a thick but spreadable consistency. You can also add a drop of vanilla extract for flavor. The icing will act as "snow" on your cookies.

Assemble the Melted Snowmen

- 12 Spread the Icing:** Use a spoon or small offset spatula to spread a puddle of icing on each cookie, creating the melted snow effect.
- 13 Add the Marshmallow Heads:** While the icing is still wet, press a marshmallow "head" onto one edge of each cookie.
- 14 Add Buttons:** Place chocolate chips, mini candies, or sprinkles onto the icing to represent the snowman's buttons.
- 15 Draw the Arms:** Use melted chocolate and a piping bag (or a small zip-top bag with the corner snipped off) to draw twig-like arms extending from the icing puddle.

Let Them Set

- 16** Allow the cookies to sit at room temperature until the icing and decorations have fully set. This can take 1-2 hours depending on humidity.