

Santa Hat Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
18 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:

100g (about 1/3 cup) jelly (e.g., strawberry or raspberry)
125g (1 cup) powdered sugar
60g (1/4 cup) unsalted butter, softened
1–2 tablespoons milk or heavy cream

Directions

Make the Cookie Dough

- Mix the Dough:** In a mixing bowl, cream the butter and sugar using a hand or stand mixer until light and fluffy. Beat in the egg and vanilla extract until well combined. Gradually add the flour and salt, mixing until a soft dough forms.
- Chill the Dough:** Wrap the dough in plastic wrap and refrigerate for at least 1 hour to firm up.

Shape the Cookies

- Roll Out the Dough:** Lightly flour your surface and roll out the chilled dough to about **4mm (1/6 inch)** thickness.
- Cut the Base and Hat Shapes:** Use a round cookie cutter (approximately **6 cm/2.5 inches**) to cut out the base cookies. For the Santa hat cookies, cut out the same round shape and use a small heart cutter to make a "hat" shape. Round off the pointed top of the heart cutout to create the base of Santa's hat.
- Bake the Cookies:** Place the cookies on a parchment-lined baking sheet and bake in a preheated oven at **175°C (350°F)** for **10–12 minutes**, or until the edges are lightly (!) golden. Let the cookies cool completely on a wire rack before assembling.

Add the Jelly Filling

- 6 Spread the Jelly:** Spread a thin, even layer of jelly onto the solid round cookies.
- 7 Sandwich the Cookies:** Gently place the Santa hat-shaped cookies on top, aligning them with the round base cookies. Press lightly to secure them together with the jelly.

Prepare and Apply the Icing

- 8 Make the Icing:** In a bowl, beat the powdered sugar and butter together until smooth. Add milk, 1 tablespoon at a time, to achieve a thick, pipeable consistency.
Optionally, divide the icing and mix a portion with red food coloring for festive flair.
- 9 Decorate the Hats:** Use a piping bag with a small round or star tip to outline the brim of the Santa hat and pipe a fluffy "pom-pom" at the tip.
- 10 Optional Decorations:** Sprinkle with edible glitter or sanding sugar for a festive touch.

Let the Cookies Set

- 11** Allow the cookies to sit at room temperature for the icing to fully set before serving or storing.