

Pretty Paisley Cookies

Use your artistic talent to create one-of-a-kind cookies that are sure to please. A spicy sugar cookie dough rolls out easily to make the little shapes. The decoration on the cookies looks sophisticated but is easily achieved using simple dots and lines.

WHAT YOU NEED

- 1 cup butter, softened
- $\frac{2}{3}$ cup dark brown sugar
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground nutmeg
- $\frac{1}{4}$ teaspoon ground cardamom
- $\frac{1}{8}$ teaspoon ground mace
- 1 egg
- 1 teaspoon vanilla
- 2 $\frac{2}{3}$ cups all-purpose flour
- 1 recipe Powdered Sugar Icing
- Decorating bags
- Paste food coloring in desired colors

TO MAKE THE RECIPE

- 1 In a large mixing bowl beat together butter, brown sugar, baking powder, cinnamon, nutmeg, cardamom, and mace until light and fluffy. Add egg and vanilla. Beat until well combined.
- 2 Gradually add flour and beat until combined. If



necessary, cover and chill dough until easy to handle.

On a lightly floured surface, roll out dough to $\frac{1}{8}$ -to $\frac{1}{4}$ -inch thickness. Cut out shapes with desired cookie cutters. Place 1 inch apart on lightly greased cookie sheet. Bake in a 375°F oven for 6 to 8 minutes or until edges begin to brown.

- 3 Remove to wire rack to cool. When cool, frost with Powdered Sugar Icing. Makes 3 to 4 dozen cookies.

TO DECORATE PAISLEY COOKIES

- 1 Mix icing colors using paste food coloring. (We used orange, teal, pink, red, and green.) For brown icing, add unsweetened cocoa powder and some additional milk.
- 2 Spread a base coat of thinned red, pink, or white icing onto cookies using a clean artist's paintbrush. (See Photo A.) Pipe dots, curlicues, and stripes onto cookies using thicker, tinted icing in decorator bags. (See Photo B.) Let icing dry.

Powdered Sugar Icing

In a medium mixing bowl place 2 cups sifted powdered sugar. Add 1 tablespoon white corn syrup, 1 teaspoon vanilla, and enough milk to make an easy spreading consistency (1 to 2 tablespoons). Use a thin consistency for painting a base coat on cookies. Use a thicker consistency for piping with a decorating bag. Divide and tint in desired colors. Makes about 1 $\frac{1}{4}$ cups icing.



A



B