



INGREDIENTS

Makes 18 Cookies

SUGAR COOKIES:

- 2 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 1 cup unsalted butter, room temperature
- 1 1/4 cup granulated sugar
- 1 egg yolk
- 1 egg
- 1 teaspoon vanilla extract

TOPPINGS:

- 9 large marshmallows
- 1/2 cup dark melting chocolate
- 1 (12 ounce) bag white melting chocolate
- 36 chocolate twigs
- 18 orange sprinkles
- 54 chocolate covered cocoa nibs
- 18 chocolate top hats

COOK'S NOTE:

Chocolate twigs, chocolate-covered cocoa nibs, and hats can be found at specialty stores. Thin pretzel sticks, mini chocolate chips, and peanut butter cups make great substitutes for specialty items. If desired, sugar cookies can be rolled in red and green sprinkles before baking for a more festive look.

DISNEY EATS

COOKING UP THE MAGIC

MELTED SNOWMAN SUGAR COOKIES

PizzeRizzo - Disney's Hollywood Studios

DIRECTIONS

FOR SUGAR COOKIES:

1. Preheat oven to 325°F. Line a baking sheet with parchment paper or silicone baking mat and set aside.
2. Whisk flour, baking powder, and salt together in medium bowl; set aside.
3. Cream butter and sugar in the bowl of an electric mixer fitted with a paddle attachment until light and fluffy.
4. Add egg yolk, egg, and vanilla and beat on medium speed until combined. Reduce speed to medium and slowly add flour. Mix until soft dough forms.
5. Using a 3 tablespoon scoop, place 6 balls of cookie dough on prepared baking sheet. Refrigerate remaining dough until ready to bake next batch of cookies.
6. Bake for 12-14 minutes, until edges begin to brown. Cool for 5 minutes on pan. If desired, even out the edges of the cookies with a round cookie cutter, slightly smaller than cookies while cooling.
7. Move to wire racks and cool at least 30 minutes before decorating.
8. Repeat with remaining dough.

TO SERVE:

1. Cut large marshmallows in half. Place on wax paper, sticky side down. Melt dark melting chocolate according to package instructions. Use a toothpick to paint two eyes on the side of each cut marshmallow. Set aside to dry.
2. Melt white melting chocolate in microwave according to package instructions. Place 1-2 tablespoons of melted white chocolate on top of one cookie. Smooth to desired shape. Place one marshmallow face on the cookie and decorate with 2 chocolate twigs for the arms, 1 orange sprinkle for the nose, and 3 chocolate covered cocoa nibs for the buttons. Repeat with remaining cookies.
3. Attach hats to the top of each snowman by dipping bottom of hat into melted dark chocolate and place on top of marshmallow.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.