



#makeitcountchallenge
#sweepstakes

Love Cookies

A sweet treat in a shape that says it all.

— INGREDIENTS

- ✓ 2 ½ cups all-purpose flour
- ✓ 1 teaspoon ARM & HAMMER™ Baking Soda
- ✓ 1 ½ cups granulated sugar
- ✓ 1 teaspoon vanilla extract
- ✓ 3 large egg yolks
- ✓ 1 stick (½ cup) salted butter, room temperature
- ✓ ¾ cup shortening
- ✓ 2 cups (240g) confectioners' sugar, sifted
- ✓ Egg white
- ✓ 9-10 tablespoons water, room temperature
- ✓ Edible ink marker
- ✓ Food coloring
- ✓ Heart-shaped cookie cutter

— INSTRUCTIONS

1. Preheat your oven to 350°F. In a medium bowl, stir together the flour, Baking Soda, and salt; set aside.
2. In a large bowl, cream together the butter, shortening, and sugar until light and fluffy. Beat in the egg yolks one at a time, then the vanilla.
3. Gradually stir in the dry ingredients until blended. Cover with plastic wrap and refrigerate for 1 hour.
4. On a lightly floured surface, take a quarter of the dough and roll it to the approximate thickness of a nickel.
5. Using your cookie cutter, lightly flour and cut your shapes out. Place them on a cookie sheet and bake for approximately 11-12 minutes.
6. Remove them from the oven and allow them to cool on a cookie rack. While the cookies cool, make the icing.
7. Mix icing ingredients together (confectioners' sugar, egg white, and water) until the consistency is smooth and add food coloring as desired.
8. Use a butter knife to spread on cooled cookies and let the icing set. Use edible ink marker to write messages.