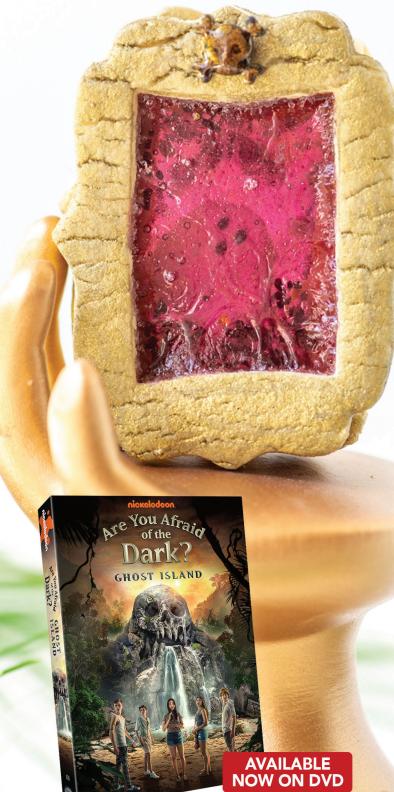
nickelodeon.

# GHOST ISLAND

## GHOST OKIE RECIPE



## **INGREDIENTS**

- 1 Cup Unsalted Butter, Room Temperature
- 1 Cup Granulated Sugar 1 Large Egg, Room Temperature
- 1.5 TSP Vanilla Extract 2 TSP Baking Powder
- 3 Cups All Purpose Flour 12 Purple Hard Candies, Crushed
- · 4 Skull and Cross Bones Edible Sprinkles
- 2 TBSP Vanilla Frosting 4 Ghost Icing Decorations
- 2 TBSP Mixed Sprinkles Edible Gold Cake Paint

### **SUPPLIES**

- Ornate Frame Cookie Cutter
- Small Rectangle Cookie Cutter Small Food Brush

## DIRECTIONS

Preheat oven to 350°. Line baking sheet with parchment paper. In stand mixer, whip butter for about 2 minutes on medium.

Turn mixer on low and slowly add granulated sugar until combined. Add egg until fully combined. Add vanilla extract until fully combined. Add baking powder until fully combined.

Slowly add flour in slowly until fully combined and dough appears light and fluffy. Place dough on floured cutting board and roll out until dough is about 1/4" thick.

Use frame-shaped cookie cutter to make 12 cookies out of the dough. Place them on your baking sheet. Use rectangle cookie cutter to hollow out the center of each of the 12 frames.

Add crushed Hard Candies to the center of 8 of the cookies.

Bake for 7-8 minutes until candy is melted completely and cookies are firm. Set on cooling rack to cool completely.

Make cookie stacks. Group two candy-filled cookies and one empty frame cookie together. Add ghost icing decoration and sprinkles on top of one candy cookie, top with candy-less cookie and place remaining candy-filled cookie on top using frosting to adhere them together.

Use frosting to adhere skull sprinkle to top center of front of each cookie stack.

Use food brush to paint gold cake paint onto each cookie stack and let set.

Recipe makes 4 cookie stacks. Enjoy immediately (best) or store cookies in an air-tight container in refrigerator.