

Everest Cookies



INGREDIENTS

1. 1/2 cup Butter, Softened
2. 1/2 cup Sugar
3. 1 Large Egg, Room Temperature
4. 3/4 tsp Vanilla Extract
5. 1/4 tsp Almond Extract
6. 1-3/4 cups All Purpose Flour
7. 1/2 tsp Ground Cinnamon
8. 1/4 tsp Salt
9. 1/4 tsp Baking Powder
10. 1 can (16 oz.) Vanilla Frosting
11. 1 cup White Sprinkles
12. 3/4 cup Blue Decorating Icing
13. 1/4 cup Black Decorating Icing
14. 36 Candy Eyes
15. Additional Sprinkles and Candies

INSTRUCTIONS

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and extracts. In another bowl, whisk flour, cinnamon, salt and baking powder; gradually beat into creamed mixture. Shape into a disk; wrap in plastic. Refrigerate until firm enough to roll, about 1 hour.
2. Preheat oven to 350°. On a lightly floured surface, roll dough to 1/8-in. thickness. Cut with a floured 4-in. gingerbread man cookie cutter. Place 1 in. apart on ungreased baking sheets. Bake until light brown, 9-11 minutes. Remove from pans to wire racks to cool completely.
3. Spread cookies with vanilla frosting and decorate with sprinkles. Add face, hands and feet with blue icing; add mouth with black icing. Use additional sprinkles for teeth; add eyes. If desired, add additional sprinkles or candies for decoration.

Nutrition facts:

1 cookie: 345 calories, 14g fat (6g saturated fat), 24mg cholesterol, 173mg sodium, 52g carbohydrate (36g sugars, 0 fiber), 2g protein.

