

## ***PAINTED COOKIES***

(from Pastries Like a Pro)

2 cups unsifted powdered sugar (260 grams)

1/4 cup lemon juice or a mixture of lemon juice and water

sprinkles of your choice

Add sugar and lemon juice/water to a bowl, stir until fully smooth. The glaze should run off a spoon but remain fairly thick. If necessary, transfer to a bowl that will make it easier to dip the surface of the cookies. Dot the surface with gel food colors.

With a bamboo skewer or toothpick, swirl the colors around. Do not over-swirl. Pick the cookies up by the edge and dip top-side down, just to the top of the cookie, into the glaze allowing the glaze to drip back into the bowl. When most of it has dripped back, turn it right side up and place it on parchment paper. If there is a lot of glaze still on the top, wipe the excess off by dragging it very lightly on the edge of the bowl. Place top-side up on parchment to dry. Add sprinkles before the glaze hardens, if you so desire.

Dry for 24 hours before packing.