

COTTON CANDY SUGAR COOKIES

(from The Bewitching Kitchen)

1 cup (227g) room temperature unsalted butter

1 cup (200g) granulated sugar

1 / 8 cup agave nectar

3 / 4 tsp Cotton Candy Flavoring (LorAnn)

1 / 4 tsp vanilla extract or paste

1 large egg

1 / 2 tsp baking powder

1 / 2 tsp salt

3 cups (360g) all-purpose flour

Royal icing in pastel pink, blue and white, flooding consistency.

Royal icing in thick consistency for cotton candy (I used pink)

Royal icing in piping consistency for writing and cone (I used gold)

Sprinkles for edges.

Heat oven to 350 degrees F.

Combine baking powder, salt and flour in a bowl. Reserve.

Cream butter and sugar until smooth, at least 2 minutes. Add the agave nectar and mix until combined.

Beat in cotton candy flavoring, vanilla and egg. Add the dry ingredients and mix just until a dough forms.

You can roll it right away or place in the fridge for 30 minutes if you prefer.

Roll the dough, cut shapes and freeze for 10 minutes before baking until slightly golden at the edges. Depending on the size of the cookie, 10 to 14 minutes.

Decorate with Royal icing as desired.