

LITTLE SKULL COOKIES

(from The Bewitching Kitchen)

4 cups (575 grams) all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 cup (226 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
¼ cup agave nectar
1 teaspoon orange baking emulsion (LorAnn)
1 teaspoon caramel flavor (LorAnn)
2 large eggs, room temperature

Whisk the flour, salt and baking powder in a large bowl. Reserve. Whisk the eggs with the flavorings in a small bowl. Reserve.

In the bowl of a KitchenAid type mixer beat the butter and sugar on medium speed until the mixture is light and fluffy, about 3 minutes. Add the agave nectar and beat on low speed until well blended, about 1 minute more.

Add the egg mixture in four installments, beating in low-speed until incorporated. Add the flour mixture and continue mixing until the dough pulls away from the sides of the bowl. Divide the dough in two portions, refrigerate for an hour or so.

To make the skulls, add 30g portions to the cavities of a mini skull pan (*Used Nordic Ware*). Bake at 350F for about 18 minutes, until the tops are getting golden brown. Remove the cookies to cool on a drying rack. Paint the surface with luster powder purple, brown, gray, or any color you like. You can also just serve them without painting.