



PREP: 15 min +
chilling
COOK: 15 min
SERVES: 30

Easy Sprinkle Sugar Cookies

This is a quick and easy way to turn simple sugar cookies into something special. Simply add Queen Ready to Roll Icing, brush on a little water, then dunk into a bowl of colourful Hundreds & Thousands!

Ingredients

230g unsalted butter, softened
1 cup (220g) caster sugar
2 large eggs
2 tsp Queen Organic Vanilla Essence-
Extract
3 cups (450g) plain flour
2/3 cup (100g) corn flour
1 tsp salt
Icing sugar mixture, to dust
Queen Ready to Roll Fondant Icing
White
Queen Hundreds & Thousands
Sprinkles

Method

STEP 1

In a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla Essence until light and fluffy. Add eggs and mix to combine.

STEP 2

Sift flours and salt together and add to butter mixture, mixing to incorporate. Pour dough out onto a piece of cling wrap and flatten into a disk. Chill for 1 hour.

STEP 3

Preheat oven to 170°C (fan forced). Line two baking trays with baking paper.

STEP 4

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Method

Roll dough between 2 pieces of baking paper to 1 cm thick. Cut cookies into shape using a heart and/or round shaped cookie cutter. Transfer to baking paper. Bake for 12-15 minutes. Transfer to a wire rack to cool completely.

STEP 5

Dust bench with icing sugar mixture and knead Ready to Roll Icing until smooth and pliable.

STEP 6

Roll out to 4mm and cut with cookie cutter used to create biscuits. Brush the back of the icing piece with water and adhere to cookie. Lightly brush top of icing with water and dip into bowl filled with hundreds and thousands.

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