

## **Snow Globe Cookies:**

(1hr 11 min)

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From: [bbgoodfood.com](http://bbgoodfood.com)

### **Ingredients:**

1½ cups flour

1 stick of cold butter

¼ cup caster sugar

1 tsp vanilla extract

1 tbsp milk

Vegetable oil for parchment

30 clear mints

1½ cups royal icing sugar

6 tbsp of sprinkles

### **Recipe:**

1. Mix the flour, butter and caster sugar together in a food processor until the mix looks like breadcrumbs. Add the vanilla and milk, and pulse to larger crumbs. Briefly knead on a lightly floured surface into a smooth ball, then wrap and chill for at least 30 mins. Line two large baking sheets with baking parchment, then lightly oil the parchment.
2. Heat the oven to 180C/160C. Roll the chilled dough out on a floured work surface to the thickness of a quarter . Stamp out rounds using a 3 in. cutter, then cut holes from the middles using a 2 in. cutter. Cut small holes in the tops of the cookies using the tip of a round piping nozzle or a straw – this is where you’ll thread the ribbon for hanging. Re-roll the offcuts and continue to stamp out cookies until all the dough is used – you’ll need an even amount, as you’ll be sandwiching the cookies together (you should get about 20). Carefully transfer them to the prepared sheets.