

Nancy Drew Cookie Cookbook 2013

Recipes from Nancy Drew Fans



Koko Kringle Karamel Krunch Kookies

By Rozanna W.

Ingredients:

- One 11-ounce bag Kraft Caramel Bits (or 11 ounces of caramels, about 40)
- 1/4 cup unsalted butter (half of one stick)
- 16 regular-sized marshmallows
- 4 cups Cocoa Pebbles cereal
- One 12-ounce bag (2 cups) milk chocolate chips
- 2 to 3 tablespoons butter

Directions:

Line a baking sheet with parchment paper, set aside. In a large microwave-safe bowl, add the

caramel and butter, and microwave for about 2 minutes, stopping every 30 seconds to check and stir.

Add the marshmallows and heat just until the marshmallows begin to swell. Stir together until completely smooth. While the mixture is still nice and hot, add the cereal and stir to combine; mixture will cool down and firm up quickly.

Spray your hands with cooking spray or grease them with butter and form 3-inch



diameter discs that are about 1-inch tall. Place discs on prepared baking sheet, cover with plastic wrap, and allow them to firm up for about an hour before dipping them in chocolate. In a large microwave-safe bowl, add the chocolate and butter, and heat on high power to melt, about 1 minute. Heat in 15-second bursts, stopping to check and stir after each time, until chocolate can be stirred smooth. Dip discs into chocolate one by one, and let chocolate drain off into the bowl, before returning coated discs to the parchment-lined tray. I find it easiest to balance the discs with two forks, that way the chocolate can drain off through the tines. Allow treats to set up for at least 30 minutes, or until the chocolate hardens. After chocolate has set, treats can be stored in an airtight container for up to 1 week.

Yield: 12 Kookies

Chef's Tip: Be sure to soak your mixing bowl right away, or else the caramel will harden up and be difficult to wash out later.

Kelly's Sugar Cookíes

By Kelly C.

Ingredients:

- 2 and 3/4 cups all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1 cup of butter, softened
- 1 and 1/2 cups white sugar
- 1 egg
- 1 tsp. vanilla extract

Directions:

1) Preheat oven to 375 degrees. In a small bowl sift together flower, baking soda, and baking powder. Set aside.

2) In a large bowl, beat together the butter and sugar until smooth. Beat in egg and vanilla.

3) Gradually blend in dry ingredients. Roll rounded 1" balls of dough between your hands and place a few inches apart on a greased cookie sheet.

4) Bake in the oven for about 8-10 minutes. Bottom edges should become golden. Set aside and allow cooling before transferring to a plate.



Jamíe's Sugar Cookíes

By Jamie R.

Ingredients:

- 2 and 3/4 cups all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1 cup of butter, softened
- 1 and 1/2 cups white sugar
- 1 egg
- 1 tsp. vanilla extract

Directions:

1) Preheat oven to 375 degrees. In a small bowl sift together flower, baking soda, and baking powder. Set aside.

2) In a large bowl, beat together the butter and sugar until smooth. Beat in egg and vanilla.

3) Gradually blend in dry ingredients. Roll rounded 1" balls of dough between your hands and place a few inches apart on a greased cookie sheet.

4) Bake in the oven for about 8-10 minutes. Bottom edges should become golden. Set aside and allow cooling before transferring to a plate.



Waverly Snack Shop Chewy Chocolate Chip Cookies

By Rozanna W.

Makes about 15 large cookies

Ingredients:

- 3/4 stick of butter, melted
- 2/3 cup brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chocolate chunks
- 1/2 cup chocolate chips

Directions:

Preheat oven to 325F degrees.

Cream the melted butter and sugars together until completely smooth. Beat in eggs and the

vanilla.

In a separate bowl, sift together flour, salt and baking soda. Add to the other ingredients and mix until thoroughly combined, then mix in the chocolate chips and chunks. Roll the dough into smooth, tight balls about two inches in diameter and arrange them on cookie sheets a few inches apart.

Bake for 12-14 minutes, or until the outer edges begin to firm up but the rest of the cookie is still soft. Do not over bake, or your cookies will not be chewy.

Remove from the oven and transfer onto cooling racks. Eat the cookies as soon as they are cool enough to touch; they are sooo gooey and delicious!



Takae's Tea Ceremony Cookies

(Traditional Japanese Green Tea Cookies) By Rozanna W.

Ingredients:

- 1 3/4 cup all-purpose flour
- 2 1/2 Tbsp. Matcha powder (green tea powder)
- 2/3 cup unsalted butter, softened
- 1 cup + 1/2 Tbsp. powdered sugar.
- Pinch of salt
- 2 egg yolks
- 1/4 cup white chocolate chips

Directions:

Sift together flour and matcha powder; set aside. Cream the butter, sugar and salt until creamy. Add the egg yolks and beat well. Gradually add the flour/matcha mixture. Fold in the chocolate chips. Shape dough into two round logs and wrap in plastic wrap, then refrigerate for at least an hour.

Preheat oven to 300F degrees. Remove the dough from plastic wrap, and cut into 1/4-inch thick slices.

Bake for 20-22 minutes, and then cool on a rack. Yield: 24 cookies



Carlahna's Nancy Drew Cookies

By Carlahna E.

Ingredients for Cookies:

- 1 1/4 cups of self-rising flour
- 90 grams of butter
- 50 grams of white sugar
- 1 egg yolk
- 1 teaspoon of vanilla essence

Ingredients for Icing:

- 1 cup of caster sugar
- 1 teaspoon of vanilla essence
- Food coloring

(Add water and/or all-purpose flour until you get the consistency you desire.)

Directions for Cookies:

Put flour and butter into bowl and mash into a 'bread crumby' pulp with clean, washed hands. Add the sugar, egg yolk, and vanilla essence to bowl and continue mashing until it becomes a smooth dough.

(If dough tends to break apart, put in fridge for 30 minutes. That should solve the problem.) At this point, preheat oven to 200 degrees C. (Or 400 degrees F.)

Roll out dough and cut out Nancy Drew silhouette shapes until you run out of dough.

Bake until they're "Cooked all the way through."



Directions for Icing: Mix everything together. Apply to Cookies.



Sarah's Scottish Shortbread Cookies

By Sarah H.

Ingredients:

- 1 lb butter
- 1 tsp almond extract
- 1 cup powdered sugar
- 3 cups flour
- 1 cup cornstarch
- 1 pinch salt

Directions:

Mixed together and backed at 375 degrees for 12 minutes.





Shadow Ranch Mint Chocolate Chip Cookies

By Ashley V. A.

Adapted from the cookie recipe in *The Secret of Shadow Ranch* game

Ingredients for Cookies:

- 1 cup butter, softened
- 1 cup white sugar
- 1/2 cup packed brown sugar
- ½ tsp. mint extract
- 1 tsp. vanilla
- 3 eggs
- ½ tsp. baking soda
- 2 ¼ cups flour
- 1 cup chocolate chips
- 2 fresh mint springs, finely chopped

Directions for Cookies:

Preheat oven to 350°. In a large bowl, mix butter until creamy. Mix in sugars, salt, mint extract and vanilla until fluffy. Mix in eggs and baking soda. Add flour slowly. Add chocolate chips. Finally, fold in mint. Place spoonfuls of dough onto greased cookie sheet. Bake for 12-14 minutes.



Samantha's Vanilla Sugar Cookies

By Samantha R.

Ingredients:

- 4 1/2 cups (560g) flour
- 4 teaspoons baking powder
- 340g butter
- 1 1/2 cups (330g) sugar
- 3 eggs
- 1 1/2 tablespoons vanilla essence



Directions:

- In a bowl, combine flour and baking powder. In a separate bowl, mix together butter and sugar then stir until fluffy. Add in eggs and vanilla. Slowly stir in the flour mixture. Chill in the fridge for an hour.
- Preheat oven to 180 degrees C. Line a baking tray with baking paper. Roll biscuit dough on a lightly floured surface, and then cut out shapes with cookie cutters. Place shaped cookies on the baking tray, and press down with a fork or the flat bottom of a glass. Bake biscuits in preheated oven for 10 minutes, until golden. Allow to cool on a cooling rack before decorating.
- 3. Now decorate the cookies to your heart's content, with whatever ingredients you like! Personally I chose to use 'Orchard Ready Made White Icing' and add a little colour, then shape it all up myself. But you can whip up some regular icing, leave them plain or grab some decorations from the shop. It's up to you!

Shorty's Campfire S'mores Cookies

By Rozanna W.

Yield: Makes approximately 4 dozen cookies.

Ingredients:

- 2 cups all-purpose flour •
- 1 cup graham cracker crumbs
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/4 teaspoon cinnamon
- 1/2 cup (1 stick) butter, softened
- 3/4 cup sugar
- 3/4 cup brown sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 2 cups miniature chocolate chips
- 1 1/2 cups mini marshmallows •
- 4 Hershey bars, broken into pieces •

Directions:

cookie sheet.

Preheat oven to 375 degrees.

In a medium bowl combine the flour, graham cracker crumbs, baking soda, salt, and cinnamon. In a second larger bowl, beat together the butter, sugar, brown sugar and vanilla extract until creamy. Add the eggs one at a time, beating well after each addition. Slowly beat in the flour mixture until smooth. Stir in the chocolate chips. Drop by rounded tablespoons onto ungreased

Bake for 9 minutes, and remove from the oven. Push 3 to 4 marshmallows and a few pieces of Hershey bar into each cookie. Return to the oven and bake an additional 2-3 minutes until fully cooked. Cool cookies on a wire rack.



Quigley's Wasp Cookies

By Rozanna W.

Yield: 24 wasps

Ingredients:

- 2 ripe bananas
- 1 cup quick oats
- 1/4 cup peanut butter
- 1/4 cup of chocolate chips for melting
- A few mini chocolate chips, for the wasp eyes
- Sliced almonds, for the wasp wings

Directions:

Preheat oven to 350F and line 1 cookie sheet with parchment paper.

In a medium bowl, mash together the bananas and peanut butter with a fork. Then mix in the oats.

Roll into ovals that are about two inches long and a 1/2 inch wide, and bake for 15 minutes. After removing from oven, immediately insert the almond wings and chocolate chip eyes while the cookies are still really hot. Then melt the other chocolate, and drizzle across the wasps backs to make stripes. Don't get stung!



Gina's Chessboard Cookies

By Rozanna W.

Ingredients:

- 2 cups all-purpose flour
- 1 1/4 cups confectioners' sugar
- 1 teaspoon baking powder
- 3/4 cup butter
- 3 egg yolks
- 2 teaspoons vanilla extract
- 1/4 cup unsweetened cocoa powder



Directions:

In a medium bowl, stir together the flour, confectioners' sugar and baking powder. Cut in the butter until the mixture has a mealy texture. Stir in the egg yolks and vanilla until dough forms. Divide dough into halves. Knead the cocoa into one half.

Roll out each half of the dough into a rectangle, 8x10 inches. Slice each rectangle lengthwise into 8-1x10 inch strips. Place two strips of opposing colors next to each other. Place two more on top of those, placing opposing colors on top of each other. Repeat until the checkerboard is four strips high. Repeat with remaining strips. Wrap in plastic and refrigerate for at least an hour.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Unwrap dough and slice into 1/4 inch slices. Place slices 1 inch apart onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until firm. Remove from baking sheets to cool on wire racks.

Moon Chunk Cookies

By Rozanna W.

Ingredients:

- 1 cup all-purpose flour
- 3/4 tsp. salt
- 1/2 tsp. ground white pepper
- 1/2 teaspoon paprika
- 4 TBSP cold unsalted butter, cut into small pieces
- 8 ounces grated cheddar cheese
- 3-4 Tablespoons water



Directions:

In a food processor, pulse the flour, salt, pepper, and paprika, and then add butter and pulse until the mixture resembles coarse meal. Add grated cheese a little at a time until the mixture again resembles coarse meal.

Pulse in 3 to 4 tablespoons of water, one tablespoon at a time, until the dough forms into a ball. It will probably take a minute or so.

Remove, wrap in plastic, and chill for 20 minutes or up to 24 hours.

Roll the dough out to 1/8th-inch thickness directly onto a baking sheet. You don't want to roll them paper thin, neither do you want to roll them too thick. If they are too thin, they will not puff up as much. If they are too thick, they will not be as crispy.

Using a knife or pizza cutter, cut into 1-inch squares...I like to use cookie cutters/shapes. Bake at 350° F for 15-20 minutes or until the crackers are golden brown. Watch them after the 10 minute mark.

Lou Lou's Cookies

By Rozanna W.

Ingredients:

- 2 cups soft or melted coconut oil
- 2 cups peanut butter
- 1/2 cup raw honey
- 1/2 cup sesame seeds
- 1 cup raw sunflower seeds
- 2 cups shredded unsweetened coconut
- 1 cup chopped pecans
- 1/4 cup dried blueberries

Directions:

Mix all the ingredients together and spread into a 9x13 pan, preferably one with a lid. Chill them until solid, then cut into small bars. Store in the fridge so they don't melt.



Royal Tower Medallion Cookies

By Rozanna W.

Yield: Makes about 24 cookies

Ingredients:

- 1/2 cup (1 stick) butter
- 1/2 cup sugar
- 1/4 cup brown sugar
- 1 tablespoon molasses
- 1/2 teaspoon vanilla extract
- 1 egg
- 2 cups flour
- 1/4 teaspoon salt
- 3/4 teaspoon baking powder
- 30-40 hard candies (such as Life Savers), preferably in several flavors/colors
- White icing
- Gold and silver sprinkles



Directions:

Pre-heat oven to 375°F. Line two baking sheets with parchment paper.

In a large bowl, cream together butter and sugars until fluffy. Add molasses and vanilla extract, mixing until incorporated. Add egg and mix until light and smooth. Sift together flour, salt, and baking powder. Fold dry ingredients into wet mixture. Use electric mixer to blend just until flour is incorporated. Divide dough in half and flatten into two disks. Wrap disks in plastic wrap and refrigerate at least an hour or up to 2 days.

Remove any wrappers on candies and separate them by color into plastic bags. Use a hammer or mallet to crush candies. Roll out dough to 1/4-inch thickness. Use cookie cutters to cut dough into desired shapes. Transfer cookies to prepared baking sheets, about 1 inch apart. Using a smaller cookie cutter or a knife, cut shapes into centers of cookies.

Use a spoon to sprinkle the crushed candy into the hollowed-out centers of the cookies, filling to the edges. Try to keep the candy within the centers. Any candy specks that fall on the cookie will color the cookie.

Bake 9 to 10 minutes. The candy should be melted and bubbling and the cookies just barely beginning to brown. Remove baking sheets from oven and place on wire racks to cool. Allow cookies to cool on pans at least 10 minutes; otherwise, the candy centers may separate from the dough. When cookies are completely cooled, remove from cookie sheet onto wire racks, then decorate as desired.

The Silent Spy Jam Cookies

By Rozanna W.

Yield: 3 1/2 dozen jelly cookies.

Ingredients:

- 1 cup unsalted butter, softened
- 3/4 cup sugar
- 1 egg
- 3 cups all-purpose flour
- 1/2 tsp. salt
- 2 slightly beaten egg whites
- 1/4 to 1/2 cup of your favorite jam or jelly
- Icing of your choice
- Sprinkles

Directions:

Preheat oven to 375°. Cream together butter and sugar until light and fluffy. Beat in the egg whites. Sift flour and salt together; add to creamed butter mixture. Mix thoroughly.

Divide dough in half. Roll first half into 1/8" thickness on a lightly floured surface. Use a 2 1/2" round cookie cutter (or the top of a round glass) to cut out circles.



Roll second portion out into 1/8" thickness. Cut out 2 1/2" circles and then use a smaller cookie cutter to cut out shapes inside these rounds. Set the cut-out middles aside to be rolled out again.

Place the whole rounds on ungreased baking sheet and spoon about a teaspoon of jelly/jam onto each one, then spread it almost to the edges of the cookies. Next, place a second round (one with no middle) on top of each jellied piece, and gently pinch together the edges to seal in the jelly.

Bake on center rack of oven for 8-10 minutes.

Remove from pan and place on a wire rack. Once cool, drizzle icing on top, then put on the sprinkles.

Maddie's Sugar Cookies

By Maddie J.

Ingredients:

- 4 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1 1/2 cups sugar
- 2 eggs
- 3/4 cup butter (1 1/2 sticks)
- 2 teaspoons vanilla extract
- Colored Icing, recipe follows

Directions:

Preheat oven to 350 degrees F.

In a bowl, stir together flour and baking powder. In another bowl, beat butter with sugar until fluffy and light. Beat in eggs and vanilla. Stir in flour mixture, a third at a time to make a stiff dough. Divide dough into 4 pieces. Roll out a portion of cookie dough to 1/4 inch thick. Cut out shapes using cookie cutters. Place on lightly greased or nonstick cookie sheets. Bake until lightly golden, about 10 minute, rotating baking sheet halfway through cooking time. Cool completely on pans about 5 minutes, transfer to cooling racks and cool completely before decorating.

Colored Icing Ingredients:

- 1 stick Butter
- 1 tbsp Cream (half and half)
- Powdered sugar
- 1 tsp Vanilla extract
- Food coloring

Directions:

Mix ingredients together, and then put into separate bowls for separate colors. Add food coloring, stir, and frost.



Aubrey's Gingerbread Cookies

By Aubrey B.

Ingredients:

- ½ Cup butter
- ½ Cup sugar
- ½ Cup molasses
- 2 tsp white vinegar
- 1 egg light beaten
- 3 cups all-purpose flour
- ½ tsp baking soda
- ½ tsp ground ginger
- ½ tsp ground cinnamon
- ¼ tsp salt

Directions:

- Combine butter, sugar, molasses and vinegar. Bring to a boil. Remove from heat and cool. Stir in egg.
- Combine flour, baking soda, ginger, cinnamon and salt.
- Chill for two hours.
- Make gingerbread men.
- Bake at 375 degrees for 7-9 minutes.
- r Decorate with icing.



Nancy's Magnifying Glass Cookies

By Rozanna W.

Ingredients:

Yield: about 10 magnifying glasses 2 cups granulated sugar 1/2 cup milk 1/2 cup cocoa powder 1 stick butter 3 cups quick oats 1 teaspoon vanilla 10 large pretzel rods 1 cup white chocolate chips

Directions:

Line two cookie sheets with parchment or wax paper.

Mix together the first four ingredients in a medium-sized saucepan and cook over medium heat until mixture begins to boil, stirring constantly.

Continue to boil for 1 minute, then remove from heat and mix in the oats and vanilla.

Immediately spoon the mixture onto the cookie sheets, in 3-inch circles.

Place a pretzel rod in the center of each cookie (I used two rods per cookie, because I liked the way it looked better).

Melt the white chocolate and spread it on top of each magnifying glass, about a quarter of an inch from the edges. Allow the cookies to completely cool before picking them up. Now you're ready to go out and find some clues!



Royal Medallíon Cookíes

By Samantha B.

Ingredients:

- 2 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 cup butter, softened
- 1 1/2 cups white sugar
- 1 egg
- 1 teaspoon vanilla extract

Directions:

- Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
- In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll out dough, and use 3 inch circular cookie cutter to shape dough. Place each cookie onto an ungreased cookie sheet.



- 3. Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.
- 4. To Decorate- Once cookies are completely cool, use a knife to frost cookie with brown frosting. To make the light brow frosting, mix 3/4 white, and 1/4 brown frosting together. Use icing bag and tip for the light brown layer. For the jewel in the center, use white frosting and food coloring with a icing bag and tip.

Scoop's Cappuccino Cream Cookies

By Rachel K.

Inspired by the ice cream flavor at Scoop in *Alibi in Ashes*.

Ingredients:

- 2 ¾ cups all-purpose flour
- 1 tsp. baking soda
- ¹/₂ tsp. baking powder
- 1 cup butter, softened
- 1 ½ cup white sugar
- 1 egg
- 1 tsp. vanilla extract
- 3 tbsps. milk
- Instant coffee
- 1 can sweetened condensed milk

Directions:

Preheat oven to 375 degrees F. In a small bowl, stir together flour, baking soda, and baking powder. Set aside. In a large bowl, cream the butter and sugar together until smooth. Beat in egg and vanilla. In a separate small bowl, mix milk and 1-2 tsp. of instant coffee together until the coffee is dissolved.* Incorporate this coffee/milk mix into the egg mix. Gradually blend in dry ingredients. Roll into rounded teaspoons size balls and place onto cookie sheet. Bake 8-10 minutes in oven or until golden. Let cookies cool before drizzling caramel on top.

For Caramel Topping:

Get a large pot and place sweetened condensed milk can into it. Fill pot with water until can is completely submerged in the water. Boil for about 2 hours. (Keep adding water when the water goes below half of milk can.) When done, carefully remove from water. Let cool. When cooled drizzle caramel on top of cookies.

*Can add more coffee based on personal preference of coffee intensity.



New Zealand Sheep

By Rozanna W.

Ingredients:

- 3 ounce package cream cheese, softened
- 1 cup confectioners' sugar, sifted
- 1 cup semisweet chocolate chips, melted
- 1/2 teaspoon vanilla
- Pretzel sticks, for the legs
- 1 cup white chocolate, for melting
- 1 cup shredded coconut in a bowl
- Blanched almonds, for the heads
- 1/2 cup chocolate chips, for the eyes

Directions:

In a large bowl, beat cream cheese until smooth. Gradually beat in confectioners' sugar until well blended. Stir in melted chocolate and vanilla until no streaks remain. Refrigerate for about 1 hour. Shape into 1-1/2 inch balls. Break the pretzel sticks in half, then push four pieces of pretzel into each chocolate ball, as the sheep's legs. Once all of the sheep have legs, melt your white chocolate, and spread some on the back of each sheep. Then roll the white chocolate places in the coconut until all your sheep are nice and fluffy. Next, dab a bit of the white chocolate onto the backs of the almonds, and stick them on the sheep as heads. After that, melt the chocolate chips and put into a plastic baggie. Snip off a small corner of the bag, and squeeze out chocolate eyes for each sheep. You now have your very own flock of tasty New Zealand sheep. Get ready, Greg and Nancy!

(P.S. Proceed with caution, these cookies are VERY rich; chocolate lovers rejoice!)



Mr. September's Lunchbox Favorites

By Rozanna W.

This is my interpretation of what the September Student Of The Month in *Secrets Can Kill, Remastered,* may have had for lunch each day at school. Hey, you never know! ;)



Ingredients:

- 2¹/₂ cup all-purpose, unbleached flour
- ½ cup Dutch-processed cocoa powder
- 2 tsp baking powder
- 1 cup (2 sticks) salted butter, cut into chunks
- 1 cup granulated sugar
- 1 egg
- 1 tsp pure vanilla extract
- 2 oz bittersweet chocolate, melted
- For the glaze:
- 1 cup Dutch-processed cocoa powder
- 3¹/₂ cup powdered sugar
- 4 Tbsp light corn syrup
- 6 Tbsp milk

Cookie Directions:

- Whisk the flour, cocoa powder, and baking powder together. Set aside.
- Cream together the butter and sugar until light and fluffy.
- Add the egg and vanilla; beating until combined. Scrape the bottom and sides of the bowl as necessary.
- Beat in the melted chocolate.
- Add the flour mixture in 3 parts, beating on low after each addition. Beat just until the dough comes together.
- Pat into 2 discs, wrap in plastic wrap and chill for 30 minutes.
- Preheat oven to 350°F. Line 2 cookie sheets with parchment paper.
- Roll the dough on a surface lightly coated with a mixture of flour and cocoa to about a ¼" thick. Cut with a 2" round cookie cutter.
- Place the cut-outs on a prepared baking sheet and place in the freezer for 5-10 min. (This will prevent spreading.)
- Bake the cookies for about 9 minutes, or until done.
- Remove to a wire cooling rack to cool completely.

Glaze Directions:

- In a medium bowl, whisk the cocoa powder and powdered sugar together.
- Add the corn syrup and milk, whisking until smooth.
- The glaze will be very thick, but still pour-able. Transfer to a zip-top bag and snip the corner.
- Pipe the glaze in a circle onto the cookies. The glaze will spread, so don't go too close to the edges. If some spills over the edge, it's ok.
- Let the cookies dry for at least one hour before adding the white squiggle.
- Makes about 40 cookies.

Oaxacan Cookíes

By Rozanna W.

From *Secret of the Scarlet Hand,* Sinclair's Oaxacan cookies. "Want a cookie? They're from Oaxaca!" – Taylor Sinclair

Cookie Ingredients:

- 2/3 cup vegetable shortening
- 2 cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 1 cup unsweetened cocoa powder
- 2 teaspoons baking soda
- 2 cups milk

Filling Ingredients:

- 3 cups milk
- 9 tablespoons all-purpose flour
- 1 1/2 cups vegetable shortening
- 1 1/2 cups butter
- 2 1/4 cups white sugar
- 1 tablespoon vanilla extract

Directions:

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper. To make cookies, beat 2/3 cup of vegetable shortening with 2 cups of sugar in a large mixing bowl with an electric mixer until the mixture is creamy. Beat in eggs and 2 teaspoons of vanilla extract until thoroughly combined.

Whisk together 4 cups of flour, the cocoa powder, and baking soda until thoroughly mixed, then beat the flour mixture into



the vegetable shortening mixture in several additions, alternating with the milk. Beat dough just until smooth.

Drop dough by tablespoon onto the prepared baking sheets, about 2 inches apart, making the cookies as round as possible. Recipe should yield about 48 cookies.

Bake in the preheated oven until the cookies are set in the middle, 15 to 20 minutes. Watch carefully to avoid burning the cookies. Allow cookies to cool for several minutes on baking sheets before removing to finish cooling on racks.

To make the filling, pour 3 cups of milk into a large saucepan over low heat, and whisk in 9 tablespoons of flour until smooth. Allow the mixture to come to a simmer, whisking constantly, until as thick and smooth as pudding, about 3 minutes. Place the thickened mixture into the refrigerator to cool, about 30 minutes.

In a large mixing bowl, beat 1 1/2 cup of vegetable shortening with the butter until thoroughly combined, then beat in 2 1/4 cup of sugar and 1 tablespoon vanilla extract until the mixture is thoroughly combined. Beat the cooled milk mixture into the butter mixture until smooth and fluffy, 1 to 2 minutes.

Choose 2 cookies of the same size, and spread a thick layer of filling on the flat side of a cookie; top with remaining cookie. Repeat with remaining cookies and frosting.

White Wolf Tracks

By Rozanna W.

Isis left some tracks in the snow at my house...

Ingredients:

- 1 cup sugar
- 3/4 cup butter, softened
- 2 eggs
- 1 teaspoon vanilla
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- White chocolate chips

Directions:

Mix sugar, butter, eggs and vanilla. Stir in flour, baking powder and salt. Cover and refrigerate at least one hour.

Preheat oven to 400F degrees. Remove dough from fridge and scoop out by the tablespoonful, then roll into balls. Take smaller bits of dough and roll into little balls, then press these onto the larger dough pieces to resemble a paw print.

Place the cookies onto an un-greased cookie sheet and bake until light brown, about 6-8 minutes. Once cookies come out of the oven, press a white chocolate chip onto each toe, then let cool on a wire rack.



Ryan's Gummy Bear Cups

By Rozanna W.

Ingredients:

- 1 cup sugar
- 3/4 cup butter, softened
- 2 eggs
- 1 teaspoon vanilla
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- Gummy Bears
- Foil cupcake liners

Directions:

Mix sugar, butter, eggs and vanilla. Stir in flour, baking powder and salt. Cover and refrigerate at least one hour.

Preheat oven to 400F degrees.

Place the cupcake liners in a muffin tin, then press dough inside of each liner, making sure it goes all the way up the sides.

Bake for 8-10 minutes, then take from oven and immediately remove the cookies from the muffin tin and place on a wire rack to cool. Once the cookies are completely cool, peel off the cupcake liners, and fill the cups with gummy bears!



Frank's Burgers

By Rozanna W.

Here are the burgers that Frank Hardy had to make as a short-order cook in *Last Train to Blue Moon Canyon*.

Ingredients:

- 1 cup sugar
- 3/4 cup butter, softened
- 2 eggs
- 1 teaspoon vanilla
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- Red and yellow frosting
- 1 cup coconut, dyed green
- 40 Tootsie Rolls
- 1/4 cup sesame seeds



Directions:

Mix sugar, butter, eggs and vanilla. Stir in flour, baking powder and salt. Cover and refrigerate at least one hour.

Preheat oven to 400F degrees.

Roll the dough into about 40 1/2-inch circles, then place on a cookie sheet and bake for 6-8 minutes.

Allow cookies to fully cool. Next, open up the Tootsie Rolls and flatten them out to be just a smidge bigger around than the cookies. Build your burger by starting with a cookie, then a Tootsie Roll disk, red frosting, coconut, yellow frosting, and another cookie. Sprinkle sesame seeds on the top, for a more hamburger-ish look.

Makes about 40 burgers

Windmill Cookies

By Rozanna W.

Ingredients:

- 1 cup sugar
- 3/4 cup butter, softened
- 2 eggs
- 1 teaspoon vanilla
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 cup raspberry jam

Directions:

Mix sugar, butter, eggs and vanilla. Stir in flour, baking powder and salt. Cover and refrigerate at least one hour.

Preheat oven to 400F degrees.

Roll about 1/3 of the dough at a time into 10-inch squares on a lightly floured surface. Cut into 2-1/2 inch squares. Cut squares diagonally from each corner almost to center.

Place about a teaspoon of jam on center of each square. Fold in every other point to center to make a windmill.

Place windmills on ungreased cookie sheet and bake until light brown, about 6 minutes.

Makes about 4 dozen cookies.



Joseph's Prehistoric Cookies

By Rozanna W.

"Be careful, Nancy! That projector's crumbling like a prehistoric cookie!" Joseph, from *The Final Scene*.

Ingredients:

- 1/2 cup butter, softened
- 1/2 cup peanut butter
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1 egg
- 1-1/4 cups flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- A box of animal crackers

Directions:

Mix thoroughly the butter, peanut butter, sugars, and egg. Blend in flour, baking soda, baking powder, and salt. Cover and chill for at least an hour.

Heat oven to 375F degrees. Shape dough into 1-inch balls. Place three inches apart on lightly greased cookie sheet. Bake for 8 minutes, then remove from oven and put an animal cracker in the middle of each cookie. Put the cookies back in the oven for an additional 2 minutes, then remove tray and allow the cookies to cool a bit before transferring them onto a wire rack.



Royal Medallion Cookies

By Rozanna W.

These cookies not only hold a message on the outside, but there is also a surprise inside each cookie, just waiting to be discovered by someone like you. Inspired by *Message in a Haunted Mansion*

Ingredients:

- 1/2 cup butter, softened
- 3/4 cup powdered sugar
- 1 tablespoon vanilla
- 1-1/2 cups flour
- 1/8 teaspoon salt
- M&M's, chocolate chips, raisins, nuts, dates, or whatever little treat you want to hide inside your cookies
- White and red icing

Directions:

Heat oven to 350F degrees. Mix

thoroughly the butter, sugar, and vanilla. Work in flour and salt until dough holds together.

Mold dough by tablespoonfuls around date, nut, or whatever thing you chose to use. Place cookies about 1 inch apart on ungreased baking sheet. Bake 12 to 15 minutes, or until the cookies are set but not brown. Cool; dip the tops of the cookies in the white icing. Then, using the red icing, pipe on Chinese symbols to decorate cookies.

Makes about 25 cookies



Crystal's Sugar Cookíes

By Crystal B.

Ingredients:

3/4 c. Sugar, 2/3c. Oil, 1tsp. Vanilla, 1 tsp. butter flavoring, 2 eggs, 2 c. Self-rising flour, 2 to 3 cups of powdered sugar, semi- sweet chocolate chips (for eyes) food coloring, white icing, gummy bears.

Directions:

Pre heat oven to 400 degrees. Mix sugar, oil, vanilla, butter flavoring, and eggs thoroughly. Stir in flour. Take a plate and pour small amount of powdered sugar in the center. Next take a small spoon full of cookie dough and roll it through the sugar into a ball and place on cookie sheet. Continue till the sheet is full then bake for 8 minutes or until bottoms are just beginning to brown to create melt in your mouth cookies.

While cookies are cooling, melt red gummy bears on a glass plate. Take a spatula and work with the remaining gel until it keeps its shape.

Mix food coloring with icing in separate bowls.

When cookies are cool enough to touch, decorate as desired!

Old Fashioned Sugar Cookies

By Allison R. and Sisters

Pictured below, top to bottom: George, Nancy and Bess; Two SPY cookies; Nigel Mookerjee, Mattie Jensen, Jake from SCK, and Bridget/Samantha Quick; two tesserae (what a yummy shade of yellow!); Nancy's magnifying glass; the Amateur and Master Sleuth badges.



Prep Time: 20 min Inactive Prep Time: 4 min Cook Time: 15 min Serves: 3 dozen

Ingredients:

- 1 cup butter, unsalted
- 1 cup white sugar
- 2 eggs, lightly beaten 1 teaspoon vanilla
- 3 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt

Directions:

In a bowl, cream the butter and sugar. Beat in the eggs and vanilla. In a second bowl, combine and mix well the flour, baking powder, and salt. Stir flour into butter mixture 1 cup at a time. Chill dough for 3 to 4 hours.

Roll out dough and cut into shapes with cookie cutters or a knife. Brush with milk and sprinkle with colored sugar. Bake on a sheet pan or a parchment lined sheet pan in a preheated 350 degree F oven for 10 to 15 minutes depending on the size of the cookie. Remove cookies to a rack to cool completely.

Sugar Cookie Icing:

cup confectioners' sugar
 teaspoons milk
 teaspoons light corn syrup

1/4 teaspoon almond extract assorted food coloring

Directions:

- 1. In a small bowl, stir together confectioners' sugar and milk until smooth. Beat in corn syrup and almond extract until icing is smooth and glossy. If icing is too thick, add more corn syrup.
- 2. Divide into separate bowls, and add food colorings to each to desired intensity. Dip cookies, or paint them with a brush.

Monster Cookie

By Rozanna W.

The immense largeness of this monster is sure to terrify even the bravest of super sleuths. Inspired by *The Captive Curse*.

Makes 1 large cookie, or 2 dozen regular-sized cookies.

Ingredients:

- 3/4 cup packed brown sugar
- 1 stick butter, softened
- 2 cups rolled oats
- 2 teaspoons cinnamon
- 1/2 teaspoon salt
- 1/2 cup chopped walnuts
- 1 teaspoon vanilla extract
- 1 cup flour
- 1/2 teaspoon baking soda
- 1 cup apple, peeled, cored and chopped
- 1/2 cup powdered sugar
- 1 Tablespoon milk

Directions:

Preheat oven to 375 degrees F. Mix together brown sugar and margarine until light and fluffy. Beat in eggs and vanilla.

Mix in the rest of the ingredients, except for powdered sugar and milk. Stir until well blended. Spread dough on a greased pizza pan and bake 15 to 20 minutes.

Mix powdered sugar and milk in small bowl and drizzle over cooled cookie.

Note: if you want to make this recipe into normal-sized cookies, just drop by tablespoonful onto an un-greased cookie sheet, and bake for about 7-9 minutes.



Katie's Cookies

By Katie S.

Amulet/pendant (Treasure in the Royal Tower), a cherry blossom (Secret at the Water's Edge), Sonny's alien, the River Heights town logo (Alibi in Ashes), Minette's mask (Danger by Design), and the flower from Frances' cake (Secret of Shadow Ranch)

Ingredients:

- 2 3/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 cup softened butter
- 1 1/2 cup white sugar
- 1 egg
- 1 tsp vanilla extract
- 4 tbsp buttermilk

Preheat oven to 375 degrees F.

In a small bowl, stir together flour, baking soda, and baking powder. Set aside.



In a large bowl, cream together butter and sugar until smooth. Beat in the egg and vanilla. Gradually blend in dry ingredients. Add enough of the buttermilk to moisten the dough and make it soft, not wet.

Roll rounded teaspoons of dough into balls and place on a ungreased cookie sheet. With a brush or fingers, moisten the top of each cookie with the remaining buttermilk and slightly flatten the top of each cookie. Sprinkle with raw sugar or colored sprinkles.

Bake for 8 to 10 minutes or until slightly golden. Let stand for 2 minutes before removing to cool on a rack.

Frost/add toppings as desired

The Birds & Worms of Moon Lake

By Rozanna W.

Ingredients:

- 1/2 stick butter, softened
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2-1/2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- Royal icing
- Food coloring

Directions:

Cream together the butter and sugar, then mix in the eggs and vanilla until fluffy. Blend in flour, baking powder and salt. Cover; chill at least an hour.

Heat oven to 400F degrees. Roll dough 1/4 inch thick on lightly floured cloth-covered board. Cut into bird shapes. After cutting out your birds, use the extra dough to roll out some little worms. Place on ungreased baking sheet. Bake 6 to 8 minutes, or until very lightly browned.

Once cookies are cooled, frost as desired with colored Royal icing.



Fundae Cookíes

By Rozanna W.

Yield: approx 24 cookies

Ingredients:

- 15 oz. (by weight) brownie mix
- 1/2 cup flour
- 1/4 cup vegetable oil
- 1 egg
- 2 Tbsp. water
- 1 cup chocolate chips
- 1 banana
- 1 container butter pecan ice cream
- Chocolate syrup
- Whipped cream
- Maraschino cherries

Directions:

Preheat oven to 350F degrees. In mixer bowl, mix brownie mix and flour. Add oil, egg and water; mix well. Add chocolate chips until blended throughout dough.

Shape the dough into balls and place on a cookie sheet lined with parchment paper.

Bake for approximately 12-15 minutes or until the tops of the cookies just begin to crack. Remove from oven and place cookies on a wire rack to cool.

Once cookies are cool: place a cookie in a bowl, then put on a scoop of ice cream, and top with another cookie. Pipe on a dollop of whipped cream, then press a few slices of banana into it. Drizzle chocolate syrup over everything, and lastly, put a cherry on top. Oh, and don't forget about the souvenir spoon!



Castle Malloy Easter Eggs

By Rozanna W.

Ingredients:

- 1/2 stick butter, softened
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2-1/2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- Royal icing
- Food coloring

Directions:

Cream together the butter and sugar, then mix in the eggs and vanilla until fluffy. Blend in

flour, baking powder and salt. Cover; chill at least an hour.

Heat oven to 400F degrees. Roll dough 1/4 inch thick on lightly floured cloth-covered board. Cut into egg shapes. Place on ungreased baking sheet. Bake 6 to 8 minutes, or until very lightly browned.

Once cookies are cool, frost with colored Royal icing to look like Easter eggs.



Soap Opera Cookies

By Rozanna W.

Inspired by Stay Tuned For Danger.

Ingredients:

- 1/2 stick butter, softened
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2-1/2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- Royal icing
- Food coloring

Directions:

Cream together the butter and sugar, then mix in the eggs and vanilla until fluffy. Blend in flour, baking powder and salt. Cover; chill at least an hour.

Heat oven to 400F degrees. Roll dough 1/4 inch thick on lightly floured cloth-covered board. Cut into camera and star shapes. Place on ungreased baking sheet. Bake 6 to 8 minutes, or until very lightly browned.

Once cookies are cooled, frost with colored Royal icing as desired.



Charlotte's Mask Cookies

By Rozanna W.

Ingredients:

- 1/2 stick butter, softened
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2-1/2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- Royal icing
- Food coloring

Directions:

Cream together the butter and sugar, then mix in the eggs and vanilla until fluffy.

Blend in flour, baking powder and salt. Cover; chill at least an hour.

Heat oven to 400F degrees. Roll dough 1/4 inch thick on lightly floured cloth-covered board. Cut into masquerade ball mask shapes. Place on ungreased baking sheet. Bake 6 to 8 minutes, or until very lightly browned.

Once cookies are cooled, frost with colored Royal icing as desired.



Zeke's Bowling Ball

By Rozanna W.

The bowling ball in Zeke's, from *Legend* of the Crystal Skull.

Ingredients:

- 2 3/4 cups
- 3/4 cup cocoa powder
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 cup butter, softened
- 1 3/4 cups sugar
- 2 large eggs
- 2 teaspoons vanilla extract

Directions:

In a large bowl, whisk together the flour, cocoa powder, salt, and baking powder. In a separate bowl, beat the butter and sugar until light and fluffy. Mix in the eggs and vanilla extract. Beat in the flour mixture until well combined. Cover dough and refrigerate at least an hour.

Preheat oven to 350F degrees.

On a lightly floured surface, roll out the dough to a thickness of 1/4 inch. Cut dough into circles and transfer onto a baking sheet.

Bake cookies for about 10 - 12 minutes or until they are firm around the edges. Remove from oven and let cookies cool on baking sheet for a few minutes before transferring to a wire rack to finish cooling. Frost with colored Royal icing.

Makes about 36 4-inch cookies.



Monkey Cookies

By Rozanna W.

Ingredients:

- 2 3/4 cups
- 3/4 cup cocoa powder
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 cup butter, softened
- 1 3/4 cups sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- M&M's candies
- Nilla Wafers
- Nutter Butter Bites
- Chocolate Jimmies
- Chocolate frosting
- White Frosting

Directions:

In a large bowl, whisk together the flour, cocoa powder, salt, and baking powder. In a separate bowl, beat the butter and sugar until light and fluffy. Mix in the eggs and vanilla extract. Beat in the flour mixture until well combined.

Cover dough and refrigerate at least an hour.

Preheat oven to 350F degrees.

On a lightly floured surface, roll out the dough to a thickness of 1/4 inch. Cut dough into circles and transfer onto a baking sheet.

Bake cookies for about 10 - 12 minutes or until they are firm around the edges. Remove from oven and let cookies cool on baking sheet for a few minutes before transferring to a wire rack to finish cooling.

Once cookies are completely cooled, frost with chocolate frosting, then put a Nilla wafer on for the muzzle, and pipe on some chocolate frosting for the nose and mouth. Use Nutter Butter Bites for the ears, and the white frosting and M&M's for the eyes.

P.S. For the palm tree, frost a sugar cookie with colored Royal icing. Makes about 36 4-inch cookies.

Mary's Bento Cookies

By Mary Elizabeth G.

Inspired by Game #23: Shadow at the Water's Edge Recipe

Ingredients:

- 1 Cup of Butter
- 1 and 1/2 Cups of Domino Light Sugar and Stevia Blend
- 1 Tablespoon Vanilla Extract
- 1 Egg
- 2 and 3/4 cups flour
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Baking Powder

Directions:

Mix together. Then bake on 375 degrees for 8 minutes.



Nancy's Jellyfish Sandwich

By Rozanna W.

Quick, I need a Second Chance because Nancy Drew just ate a jellyfish sandwich in *Danger on Deception Island*!

Ingredients:

- 3 c all-purpose flour, sifted
- 1 tsp baking powder
- 1/4 tsp salt
- 1 c unsalted butter, softened
- 1 c sugar
- large egg
- 1 tsp vanilla
- 1 bag of Andes Mint Peppermint Crunch candies

Directions:

Preheat oven to 400° F.

Cut off the ends of the mints, so they are square instead of rectangle.

In a large mixing bowl, combine sugar, butter, egg and vanilla. Beat with electric mixer at medium speed until light and fluffy.

Add flour, baking powder and salt. Beat at low speed until soft dough forms. Divide dough in half.

Between 2 sheets of wax paper, roll half of the dough into a 1/8-inch thick square. Arrange mints evenly on dough.

Roll out the other half of the dough between 2 sheets of wax paper, into another 1/8-inch thick square.

Carefully turn second square over mint-topped dough, matching edges. Remove wax paper. Using a pizza cutter or scalloped-edge pastry wheel, cut dough evenly between mints. Gently press edges of sandwiches to seal.

Place sandwiches 2 inches apart on ungreased cookie sheets.

Bake at 400° degrees for 7 to 10 minutes, or until edges are light brown. Allow to completely cool, then trim off the edges of your sandwiches so the "jellyfish" is visible. Eat and enjoy, but get ready to click that Second Chance button!



Fingerprint Dusting Cookies

By Rozanna W.

Ingredients:

- 2 sticks of butter, softened
- softened1/2 cup of sugar
- 2 eggs
- 1 teaspoon vanilla extract
- Pinch of salt
- 2 cups of flour
- 1/2 cup chocolate milk powder, or hot chocolate mix

Directions:

Cream the butter and sugar on high speed for about 3 minutes.

Beat in the eggs and vanilla extract to the butter mixture.



Add the flour and salt, and mix until just combined. Place the dough in the fridge for 30 minutes and preheat the oven to 350F.

Roll the dough into balls about 1 inch in diameter. Place the balls on ungreased cookie sheets. Press down with your thumb to make a small well in the center of the cookie.

Bake for 12-15 minutes or until slightly firm. Allow to cool for a few minutes on the cookie sheet to firm up, then move them to a wire rack and sprinkle chocolate milk powder across the cookies.

Prudence Rutherford's Slippers

By Rozanna W.

Makes 15 pair of slippers



Ingredients:

- Pink Wilton Candy Melts 14 Ounce bag
- 15 Nutter Butter Cookies
- 1 cup creamy peanut butter
- 2 tablespoons unsalted butter
- 1 tablespoon heavy whipping cream
- 1/8 teaspoon table salt
- 1 1/4 cups powdered sugar
- 2 cups pink-dyed coconut (I used the coconut), or pink candy melts, grated parchment paper lined baking sheets that fit in your freezer

Directions:

Pull apart the two peanut shaped cookies. Scrape the peanut butter filling off of each cookie using a knife or spatula; reserve filling.

Combine peanut butter, unsalted butter, whipping cream, and salt in a large microwave safe bowl. Heat in microwave on high for 45 seconds. Stir until completely smooth.

Use a mini ice cream scoop or a spoon to scoop out 30 balls of fudge (about 2 teaspoons each.) Roll each scoop into a ball. Place a fudge ball on one end of a cookie. Use your finger to press around the edge of the fudge ball and the edge of the cookie sealing the two together. Repeat with the remaining fudge balls.

Use your finger or the end of a wooden spoon to make an indentation in each fudge ball. Pinch around the edge of the indentation creating the opening of each slipper. Pour the pink coconut (or the grated candy melts) onto a plate.

Melt the 14 ounce bag of pink candy melts. Hold onto a slipper cookie by the sides of the Nutter Butter. Dip the cookie, peanut butter fudge side down, into the pink candy coating. Lift the cookie out of the candy melts and allow the excess candy to drip off.

Set the slipper cookie on the plate filled with the coconut (or grated pink candy). Immediately sprinkle coconut (or grated pink candy) over the cookie, coating the entire thing. Let the cookie sit in the candy shavings for a minute. Then remove it and set it on a parchment paper lined baking sheet. Repeat, dipping and coating each of the slipper cookies.

Freeze slippers for 5 minutes to set the candy coating. Remove from freezer and allow to come to room temperature before serving. Store in an airtight container.

JJ Ling's Mint Chocolate Chip Cookies

By Elizabeth B.

Ingredients:

- 1 stick of butter
- 1 cup white sugar
- 1/2 cup dark brown sugar
- 3 eggs
- 1 tsp. vanilla extract
- 2 1/4 cups flour
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1 tsp. mint extract
- 1 cup chocolate chips

Directions:

Beat the butter and the sugars in a large bowl until light and fluffy (I use a stand mixer).

Add eggs, one by one, into the butter mixture and mix. Add remaining ingredients (except chocolate chips!) and mix until it becomes a nice sticky ball of dough.

Gently fold in the chocolate chips, just until the chips are well mixed in.

Drop the dough by the tablespoonful on

a parchment-paper lined baking sheet spaced about an inch apart.

Bake at 350 degrees Fahrenheit for 12 minutes. Let cool completely, and enjoy!



Koala's Nancy Drew Cookies

By Koala B

Ingredients:

- 1/2 cup sugar;
- 2 eggs;
- 1/3 cup honey;
- 4 cups flour;
- 3/4 teaspoon baking powder;
- 5 crushed cloves;
- 3 teaspoons cinnamon;
- 2 tablespoons cooking oil

Directions:

- Beat the eggs and sugar together;
- Add the rest of the ingredients;
- Mix everything together;
- Spread the dough on the counter;
- Cut the shapes;
- Put the cookies in the oven for 20 minutes at medium heat;
- When they're done, decorate the cookies.



These cookies are inspired by the mushrooms from *Nancy Drew: Legend of the Crystal Skull*.



This cookie is inspired by the hand print from *Nancy Drew: Secret of the Scarlet Hand*.



This cookie is inspired by the game icon for *Nancy Drew: Shadow at the Water's Edge*.



This cookie is inspired by one of the eyes from *Nancy Drew: Legend of the Crystal Skull.*

The Silent Spy Cookies

By Koala B.

These cookies are inspired by the cookies from *Nancy Drew: The Silent Spy*.

Ingredients:

- 1/2 cup sugar;
- 2 eggs;
- 1/3 cup honey;
- 4 cups flour;
- 3/4 teaspoon baking powder;
- 5 crushed cloves;
- 3 teaspoons cinnamon;
- 2 tablespoons cooking oil

Directions:

- Beat the eggs and sugar together;
- Add the rest of the ingredients;
- Mix everything together;
- Spread the dough on the counter;
- Cut the shapes;
- Put the cookies in the oven for 20 minutes at medium heat;
- When they're done, add jam.
- Decorate the cookies.



Vísítors from the Sky Cookies

By Rozanna W.

Ingredients:

- 1/2 stick butter, softened
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2-1/2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- Food Coloring
- Royal icing

Directions:

Cream together the butter and sugar, then mix in the eggs and vanilla until fluffy.



Blend in flour, baking powder and salt. Cover; chill at least an hour.

Heat oven to 400F degrees. Roll dough 1/4 inch thick on lightly floured cloth-covered board. Cut into UFO shapes. Place on ungreased baking sheet. Bake 6 to 8 minutes, or until very lightly browned.

Once cookies are cooled, frost with colored Royal icing to look like a UFO.

Sonny Joon Cookies

By Rozanna W.

Ingredients:

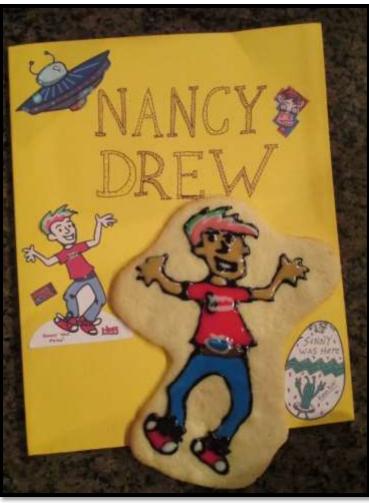
- 1/2 stick butter, softened •
- 1 cup sugar
- 2 eggs •
- 1 teaspoon vanilla •
- 2-1/2 cups flour
- 1 teaspoon baking powder •
- 1 teaspoon salt •
- Food Coloring •
- Royal icing •

Directions:

Cream together the butter and sugar, then mix in the eggs and vanilla until fluffy. Blend in flour, baking powder and salt. Cover; chill at least an hour.

Heat oven to 400F degrees. Roll dough 1/4 inch thick on lightly floured cloth-covered board. Cut into Sonny Joon shapes. Place on ungreased baking sheet. Bake 6 to 8 minutes, or until very lightly browned.

Once cookies are cooled, frost with colored Royal icing to look like Sonny Joon.



Koko Kríngle Bar

By Rozanna W.

Ingredients:

- 1/2 stick butter, softened
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2-1/2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- Food coloring
- Royal icing

Directions:

Cream together the butter and sugar, then mix in the eggs and vanilla until fluffy. Blend in flour, baking powder and salt. Cover; chill at least an hour.

Heat oven to 400F degrees. Roll dough 1/4 inch thick on lightly floured cloth-covered board. Cut into large rectangles. Place on ungreased baking sheet. Bake 6 to 8 minutes, or until very lightly browned.

Once cookies are cooled, frost to look like a Koko Kringle bar wrapper.



Nancy's Sleuthing Essentials

By Ashley Van A.

Ingredients:

- ½ cup unsalted butter, softened
- ½ cup firmly packed light brown sugar
- 2½ tablespoons honey
- 2 tablespoons water
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 1½ cups all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon ground cinnamon
- 1 cup crushed clear hard candies (examples: pineapple or butter rum flavored Life Savers)
- 1 cup white ready-to-use-frosting
- Food coloring, any coloring
- 2 rolls Sweet Tarts or Smarties candies
- 1 Fruit Roll-up, any flavor
- Edible food marker

Directions:

- In a large bowl, combine butter, brown sugar, honey, water, vanilla extract, and almond extract. Beat at medium-high speed with an electric mixer until smooth.
- In a medium bowl, sift together flour, salt, and cinnamon. Gradually add flour mixture to butter mixture, beating to combine. Tightly wrap dough in plastic wrap. Freeze for 15 minutes.
- Preheat oven to 325°.
- Line a baking sheet with aluminum foil. Set aside.
- On a lightly floured surface, roll dough to ¼-inch thickness.

To make the magnifying glass cookies:

- Using a magnifying glass-shaped cookie cutter or use two different diameter circle cookie cutters cutting the center out from the larger circle and adding a strip of dough for the handle.
- Place magnifying-glass shapes on prepared baking sheet. Refrigerate for 10 minutes.
- Bake for 6 minutes. Cool for 3 minutes.
- Evenly divide crushed candies among cut-out centers of cookies. Bake until candies start to bubble, 3 to 5 minutes. Cool cookies on baking sheet for 20 minutes. When cookie centers are hardened, peel away foil.



To make the cell phone cookies:

- Cut out of cookie dough a 5 inch x 2 ½ inch rectangle.
- Place rectangle on prepared baking sheet. Refrigerate for 10 minutes.
- Bake for 10 minutes. Cool for 2 minutes. Transfer to wire rack to finish cooling.
- In a small bowl, tint the frosting with food coloring until desired shade is reached.
- Cover each cookie with a smooth layer of frosting.
- Working from the bottom up, place candies in five rows of three for the phone buttons, pressing lightly into the frosting to adhere.
- Unroll the Fruit Roll-up and cut into a rectangle shape for the "screen." Press into the frosting, centered above the candies.
- Let dry for several minutes. With food marker, write the numbers and symbols on the candy buttons.

Sarcophagus Surpríse Cookíes

By Jennifer C.

Nancy Drew: Tomb of the Lost Queen Sarcophagus Surprise Cookies

Ingredients:

- 1 1/2 cups powdered sugar
- 1 cup butter or margarine, softened
- 1 teaspoon vanilla
- 1/2 teaspoon almond extract
- 1 egg
- 2 1/2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- 4 pretzel rods, broken into 2-inch pieces
- 6 ounces white chocolate chips
- Optional: cookie decorating supplies



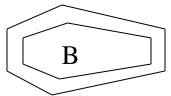
Directions:

Bake Sarcophagus Pieces

- 1. Mix together powdered sugar, butter, vanilla, almond extract, and egg. Stir in flour, baking soda, and cream of tartar. Cover and refrigerate at least 2 hours.
- 2. Heat oven to 375°F. Lightly grease a cookie sheet.
- 3. Roll dough 3/16 inch thick on lightly floured surface. Cut into sarcophagus-shaped pieces about 4 inches long and 2 3/4 inches wide. We will call this piece A. They should be shaped like this:



4. Set aside half of the pieces you have just cut out. With the other half, take each piece and cut out the inside so that you are left with an outer edge about 3/8 inch wide, like this:



- 5. Shape the leftover dough into a ball and re-roll, repeating steps 3 and 4 until you run out of dough. You should get 11 or 12 pieces of each A and B.
- 6. Place all pieces on cookie sheet. Bake 7 to 8 minutes or until edges are light brown. Remove from cookie sheet and let cool

Build Sarcophagus Cookies

- 7. For each sarcophagus, you will need 2 piece A cookies and 2 piece B cookies (see above).
- 8. Using frosting as glue, stack the pieces in this order (piece A, piece B, piece B). Lay (but do not attach with frosting) the remaining A piece on top. This is the "lid" of the sarcophagus.

Make Mummies

- 9. Microwave white chocolate on high for 1 minute. Remove and stir. (The chips should melt while you are stirring, but if they don't, microwave and stir for intervals of 15 seconds).
- 10. Dip pretzel rods into the melted chocolate one at a time, coating the entire rod.
- 11. Place the pretzels on a piece of wax paper to dry.
- 12. Once dry, place one pretzel rod "mummies" into each sarcophagus cookie. You can decorate the sarcophagi and mummies if you would like.
- 13. Give the cookies to your unsuspecting friends and watch as they discover the surprise mummy inside!

Kezía's Vanílla Cookíes

By Kezia S.





















Ingredients:

- 7oz Flour
- 1 tsp Baking Powder
- 1 Egg
- 3oz Butter
- 1/2 Cup Sugar
- 1 T Vanilla essence

Directions: Preheat oven to 180°c. Cream butter, sugar and egg. Add rest of the ingredients. Bake for 15 minutes-ish. :) And icing is just icing sugar mixed with a bit of water and food coloring if desired

Fight Like a Manatee Cookies

By Katherine M. and Tessa

The "SCK Fight Like A Manatee Sugar Cookie".

Ingredients:

- 1 Cups sugar
- 1/2 Cup butter, softened
- 1 egg
- 1 egg white
- 1/2 teaspoon vanilla
- 1/2 Cup sour cream
- 3 Cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/8 teaspoon salt

Icing: 1 Stick of butter, softened 1 1/2 to 3 cups powdered sugar

Vanilla extract to taste*

Food Coloring

*can be substituted for other flavors i.e. almond or lemon extract

Directions:

1. In an electric or stand mixer, cream the sugar and butter. Add egg, egg white, vanilla and sour cream until well combined. Slowly add in the flour, baking soda, baking powder and salt until well combined.

2. Place in plastic wrap in a disc shape and chill for 10-20 minutes in freezer.

3. Once chilled, place on floured surface and roll dough until desired cookie thickness. Cut out circles with cookie cutters or plastic cup. Place parchment lined baking sheet. Bake at 350 degrees for 9-11 minutes. Remove and let cool for 5 minutes before removing from baking sheet.

Decorating:

- 1. Ice cookie with desired background color
- 2. Using a gray/purple icing make a manatee shape
- 3. Outline manatee in black icing (Use a piping bag or a sandwich bag with a hole a bottom corner)
- 4. Pipe manatee's face in black icing
- 5. Using red icing form the boxing gloves
- 6. Add black detailing to boxing gloves

The Jr ranger Badge Sugar Cookíes

By Katherine M. and Tessa

Ingredients:

- 1 Cups sugar
- 1/2 Cup butter, softened
- 1 egg
- 1 egg white
- 1/2 teaspoon vanilla
- 1/2 Cup sour cream
- 3 Cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/8 teaspoon salt

Icing: 1 Stick of butter, softened 1 1/2 to 3 cups powdered

sugar

Vanilla extract to taste* Food Coloring

*can be substituted for other flavors i.e. almond or lemon extract

Directions:

1. In an electric or stand mixer, cream the sugar and butter. Add egg, egg white, vanilla and sour cream until well combined. Slowly add in the flour, baking soda, baking powder and salt until well combined.

2. Place in plastic wrap in a disc shape and chill for 10-20 minutes in freezer.

3. Once chilled, place dough on floured surface and roll until desired cookie thickness. Cut out circles with cookie cutters or plastic cup. Place parchment lined baking sheet. Bake at 350 degrees for 9-11 minutes. Remove and let cool for 5 minutes before removing from baking sheet.

Decoration:

1. Ice cookie forest green

2. Using black frosting, outline and fill in character's head (Use a piping bag or sandwich bag with a hole in corner)

- 3. Using white frosting, add white stripes, eyes and hat
- 4. Add pupils with black frosting
- 5. Outline top half of cookie with yellow frosting



The Shadow Ranch Cake Sugar Cookies

By Katherine M. and Tessa

Ingredients:

- 1 Cups sugar
- 1/2 Cup butter, softened
- 1 egg
- 1 egg white
- 1/2 teaspoon vanilla
- 1/2 Cup sour cream
- 3 Cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/8 teaspoon salt

Icing: 1 Stick of butter, softened 1 1/2 to 3 cups powdered

sugar

Vanilla extract to taste* Food Coloring

*can be substituted for other flavors i.e. almond or lemon extract

Directions:

1. In an electric or stand mixer, cream the sugar and butter. Add egg, egg white, vanilla and sour cream until well combined. Slowly add in the flour, baking soda, baking powder and salt until well combined.

2. Place in plastic wrap in a disc shape and chill for 10-20 minutes in freezer.

3. Once chilled, place dough on floured surface and roll until desired cookie thickness. Cut out circles with cookie cutters or plastic cup. Place parchment lined baking sheet. Bake at 350 degrees for 9-11 minutes. Remove and let cool for 5 minutes before removing from baking sheet.

Decorating:

1. Frost cookie in white frosting

2. Using green frosting, form stem and leaf (Use a piping bag with a leaf tip or a sandwich bag with a slit on the bottom)

3. Using pink frosting, outline and fill tulip (Use a piping bag or a sandwich bag with a hole in the corner)

4. Take a toothpick and etch tulip petals and stem details



Minette's Mask Sugar Cookies

By Katherine M. and Tessa

Ingredients:

- 1 Cups sugar
- 1/2 Cup butter, softened
- 1 egg
- 1 egg white
- 1/2 teaspoon vanilla
- 1/2 Cup sour cream
- 3 Cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/8 teaspoon salt
 Icing: 1 Stick of butter, softened

1 1/2 to 3 cups powdered sugar Vanilla extract to taste*

Food Coloring

*can be substituted for other flavors i.e. almond or lemon extract

Directions:

1. In an electric or stand mixer, cream the sugar and butter. Add egg, egg white, vanilla and sour cream until well combined. Slowly add in the flour, baking soda, baking powder and salt until well combined.

2. Place in plastic wrap in a disc shape and chill for 10-20 minutes in freezer.

3. Once chilled, place dough on floured surface and roll until desired cookie thickness. Cut out circles with cookie cutters or plastic cup. Place parchment lined baking sheet. Bake at 350 degrees for 9-11 minutes. Remove and let cool for 5 minutes before removing from baking sheet.

Decorating:

- 1. Ice cookie any color
- 2. Take piece of fondant and knead with fingers until soft
- 3. Shape fondant into a rounded triangle (mask's shape)
- 4. Using thumbs gently indent eye sockets into fondant
- 5. Place thumbs in eyes sockets and gently push fondant together to form the bridge of nose
- 6. Continue to form nose by pushing fondant together
- 7. Fill eye sockets with black frosting (Use a piping or sandwich bag with a hole in the corner)
- 8. Pipe lips with red frosting (Use a piping bag or sandwich bag with a hole in the corner)
- 9. Place finished mask on iced cookie

10. Add the mask's strap with white frosting (Use a piping bag or sandwich bag with a hole in the corner)



The CRY Glass Eye Sugar Cookies

By Katherine M. and Tessa

Ingredients:

- 1 Cups sugar
- 1/2 Cup butter, softened
- 1 egg
- 1 egg white
- 1/2 teaspoon vanilla
- 1/2 Cup sour cream
- 3 Cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/8 teaspoon salt
 Icing: 1 Stick of butter, softened

1 1/2 to 3 cups powdered sugar Vanilla extract to taste*

Food Coloring

*can be substituted for other flavors i.e. almond or lemon extract

Directions:

1. In an electric or stand mixer, cream the sugar and butter. Add egg, egg white, vanilla and sour cream until well combined. Slowly add in the flour, baking soda, baking powder and salt until well combined.

2. Place in plastic wrap in a disc shape and chill for 10-20 minutes in freezer.

3. Once chilled, place dough on floured surface and roll until desired cookie thickness. Cut out circles with cookie cutters or plastic cup. Place parchment lined baking sheet. Bake at 350 degrees for 9-11 minutes. Remove and let cool for 5 minutes before removing from baking sheet.

Decorating:

1. Frost cookie with white icing

2. Using pink/red frosting, pipe veins around eye (Use a piping bag or sandwich bag with a hole in the corner)

- 3 Using purple frosting make the iris of the eye
- 4. Add details with yellow/gold frosting.
- 5. With black frosting, pipe the eye's pupil



The SAW Bento Bear Sugar Cookie

By Katherine M. and Tessa

Ingredients:

- 1 Cups sugar
- 1/2 Cup butter, softened
- 1 egg
- 1 egg white
- 1/2 teaspoon vanilla
- 1/2 Cup sour cream
- 3 Cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/8 teaspoon salt
 Icing: 1 Stick of butter, softened

1 1/2 to 3 cups powdered sugar Vanilla extract to taste*

Food Coloring

*can be substituted for other flavors i.e. almond or lemon extract

Directions:

1. In an electric or stand mixer, cream the sugar and butter. Add egg, egg white, vanilla and sour cream until well combined. Slowly add in the flour, baking soda, baking powder and salt until well combined.

2. Place in plastic wrap in a disc shape and chill for 10-20 minutes in freezer.

3. Once chilled, place dough on floured surface and roll until desired cookie thickness. Cut out circles with cookie cutters or plastic cup. Place parchment lined baking sheet. Bake at 350 degrees for 9-11 minutes. Remove and let cool for 5 minutes before removing from baking sheet.

Decorating:

- 1. Ice cookie with desired color
- 2. Knead fondant with fingers until soft
- 3. separate fondant into two small and one large piece
- 4. Roll large piece of fondant in palms to shape bear"s head

5. Roll the small pieces of fondant into balls and gently put on head. Make sure to flatten them to form ears

- 6. Take a tooth pick and etch face and details onto fondant bear.
- 7. Place bear on iced cookie



The CAP Amulet Sugar Cookies

By Katherine M. and Tessa

Ingredients:

- 1 Cups sugar
- 1/2 Cup butter, softened
- 1 egg
- 1 egg white
- 1/2 teaspoon vanilla
- 1/2 Cup sour cream
- 3 Cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/8 teaspoon salt
 Icing: 1 Stick of butter, softened

1 1/2 to 3 cups powdered sugar Vanilla extract to taste*

Food Coloring



*can be substituted for other flavors i.e. almond or lemon extract

Directions:

1. In an electric or stand mixer, cream the sugar and butter. Add egg, egg white, vanilla and sour cream until well combined. Slowly add in the flour, baking soda, baking powder and salt until well combined.

2. Place in plastic wrap in a disc shape and chill for 10-20 minutes in freezer.

3. Once chilled, place dough on floured surface and roll until desired cookie thickness. Cut out circles with cookie cutters or plastic cup. Place parchment lined baking sheet. Bake at 350 degrees for 9-11 minutes. Remove and let cool for 5 minutes before removing from baking sheet.

Decorating:

- 1. Ice cookie with gray frosting
- 2. Take red sugar, add a drop of water and carefully melt in microwave
- 3. Let sugar cool
- 4. Place red sugar on cookie, creating the gem
- 5. Pipe yellow frosting around cookie and ad the triangle on the gem
- 6 Using red icing, add dots to triangles to finish the amulet

Kapu Cave Coconut Clusters

By Lily J. and Claire

Ingredients:

- 1/2 stick butter (1/4 cup)
- 1 1/4 cup white chocolate chips
- 1/2 cup oats
- 1/2 cup unsweetened coconut
- 1/2 chopped pistachios

Directions:

Melt the butter and the chocolate chips in a small sauce pan on low.

Stir to try to combine. If the butter and chocolate refuse to combine, don't worry. The cookies will be fine. Mix in the rest of the ingredients and stir until well combined. (It will look dry andcrumbly.)

Take off the heat and let cool for a minute while you line a cookie sheet with wax paper.

When cookie mixture is cool enough to handle, roll into 1 inch balls. Let them finish cooling and setting up.

Makes about 2 dozen cookies.



Waverly Academy's Best Chocolate Chip Cookies

By Amanda B.

Ingredients:

- 2 sticks of Butter
- 1 ¼ cups Brown Sugar
- ½ cup sugar
- 2 eggs
- 1 ½ teaspoons vanilla
- 1 teaspoon Baking Powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 2 ¼ cups flour
- 2 cups chocolate chips

Directions:

Heat oven to 345 degrees Fahrenheit.

Cream the butter, sugar, and brown sugar until light and fluffy.

Add the eggs 1 at a time to the creamed mixture. Then add vanilla. Increase the speed until thoroughly incorporated.

Sift together the flour, salt, baking powder and baking soda and slowly add the dry ingredients to the wet and combine well. Stir in the chocolate chips.

Scoop onto parchment. If baking on to racks rotate half way though. Bake 14 min. at 345 degrees.



Her Interactive Cookie Contest Cookies

By Rozanna W.

Yield: approx 25 cookies

Ingredients:

- 15 oz. (by weight) brownie mix
- 1/2 cup flour
- 1/4 cup vegetable oil
- 1 egg
- 2 Tbsp. water
- 1 cup chocolate chips
- Food coloring
- Royal icing

Directions:

Preheat oven to 350F degrees.

In mixer bowl, using paddle attachment, mix brownie mix and flour. Add oil, egg and water; mix well. Add chocolate chips until blended throughout dough.

Shape the dough into balls, and place on a parchment paper lined cookie sheet.

Bake for approximately 12-15 minutes or until the tops of the cookies just begin to crack. Do not over bake. Cool, then frost with colored Royal icing.



Nancy Drew's SPY Cookies

By Maria

Ingredients:

1 1/3 cups all-purpose flour 1/4 teaspoon baking powder 1/4 teaspoon salt 3/4 cup granulated sugar 1/2 cup (1 stick) butter, softened 1 large egg 1 teaspoon vanilla Jam of choice (we used seedless strawberry) Sprinkles of choice Frosting of choice

Directions:

In small bowl, combine flour, baking powder, & salt.



Cream butter & sugar in medium bowl, beat till fluffy. Add in egg & vanilla. Gradually add flour mixture & mix (on low if using mixer, we did ours by hand) until dough forms.

Chill at least 2 hours.

Roll out dough on floured surface with floured rolling pin to a little less than 1/4 inch thick. Cut an even number of bottoms (no hole) & tops (with a hole) with cutters of choice. We used a Linzer cutter for some & hand cut the N D top.

Bake at 375 degrees F for 7 - 9 minutes, or until done. Cool Completely on cooling rack. Spread a bit of jam on bottom cookie, add sprinkles &/or frosting to decorate, if desired & place top cookie over bottom, decorate as desired.

Lemon Vanílla Cookíes

By Shivon Van A.

Ingredients:

3 cups flour
2 teaspoons baking powder
1 cup sugar
230 grams salted butter, room temperature
1 egg
1/2 teaspoon vanilla
1 teaspoon fresh lemon juice
1/2 teaspoon grated lemon zest

Directions:

Preheat oven to 280 degrees Fahrenheit.

In a medium bowl, whisk together flour and baking powder. In a separate bowl, combine sugar and butter until creamy. Add in the egg, vanilla, lemon juice and lemon zest. Combine together. Slowly add in flour and baking powder mixture. Finish dough by kneading together.

Roll dough to a 1/4 inch thickness and use desired cookie cutters. Bake for 15 minutes and enjoy!



Variation 1: Nancy Drew World Map

Cut rolled-out dough using continent-shaped cookie cutters. Place cutouts on cookie sheet and store in freezer for 10 minutes prior to baking to help cookies maintain their shape while baking. Using a piping bag and icing, adhere mini-M&Ms to the locations Nancy Drew has solved mysteries all around the world. Add blue food coloring to white icing and spread icing over parchment paper or flat serving tray. Place finished cookies on top of icing creating a world map.



Variation 2: Detective Badges

Using a butter knife, cut rolled-out dough into badge shapes (use cookie-cutter, if available). For Junior Detective badges, ice cookies with white frosting and use regular-sized green M&Ms to decorate. Finish by writing "JUNIOR DETECTIVE" and adding top embellishment to badge. For Senior Detective badges, ice cookies with yellow frosting and use regular-sized blue M&Ms to decorate. Finishing by writing "SENIOR DETECTIVE" and adding top embellishment to badge.

John's Royal Medallion Cookies

By John S.

Ingredients:

Cup butter
 Tsp vanilla
 Cup brown sugar
 Cup white sugar
 eggs
 Tsp baking soda
 Tsp salt
 Cups all-purpose flour

Directions:

Put the butter and vanilla in a bowl. Mix on high for 2 mins, or until smooth. Slowly add one fourth of a cup of brown sugar and two fourths of a cup white sugar. Beat for about 1 and a half more mins. Add the eggs and beat for about 30 more seconds. Slowly add baking soda, salt, and flour into mixture. Grease a cookie sheet and drop half dollar sized dollops onto the sheet. Keep them a few inches apart. Bake at 400 degrees Fahrenheit for 6-8 mins. Let cool fully before eating.

loup butter traspoon warnilla cups of brown Sugar caps of White sugar teaspoon of balling Soda teaspoon of Salt caps of all-purpose flow

Cut Out Cookies

By Freedom5kl

Ingredients:

- 1.5 cups flour
- 1/2 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1/2 cup sugar
- 1/2 cup shortening
- 1 egg
- 2 T milk
- 1 tsp vanilla

Directions:

Sift dry ingredients. Cut in shortening. Blend in egg and vanilla and milk. Roll dough out on floured surface. Cut into shapes with cutters. Bake at 375 degrees for 6 to 8 minutes or until browned. Makes about 2 dozen.



Danger by Ginger Cookies

By Cansu S.

Ingredients:

- 1/2 cup olive oil
- 50 g of melted margarine
- 2 and a half cups flour
- 2 tsp cinnamon
- 2 tsp ginger
- 2 eggs
- 1 packet of baking powder
- 1 1/2 cups powdered sugar

Directions:

Mix all ingredients with a whisk. Cut dough with mold when it's ready. Put in oven at 180 degrees. Bake for 30 minutes

Decorations:

mastic jam for the face, nutella for the eyes, cranberry jam for the lips

Afiyet olsun! Bon Appetit!



Oaxaca Cookíes

By Kelsey B.

Ingredients:

- 1 box Pillsbury Dark Chocolate Cake mix
- 1/3 C veggie oil
- 2 eggs
- Fluffy white frosting

Directions:

Preheat the oven to 350. Combine the cake mix, oil, and eggs. Roll the dough into balls then flatten slightly on the cookie sheet.

Bake for 6-8 minutes. While still hot, make faces by pressing onto tops of cookies.

Once they are cool, spread frosting between cookies to make sandwiches.



The Cursed Necklace

By Jen B.

From *The Captive Curse*.

Ingredients:

- 1 package Betty Crocker sugar
- cookie mix
- 1 Tbsp flour
- 5 Tbsp butter
- 1 egg
- cherry life savers, crushed
- gold glitter sprinkles
- vanilla frosting

Directions:

Mix first 4 ingredients until dough forms. Chill for 1 hour.

Roll dough to 1/4" thickness and cut out a large circle and then a smaller circle inside. Place the dough on cookie sheet and fill inner circle with crushed life savers.

Bake 5min at 375. Allow to cool partially then remove carefully with spatula. Decorate with frosting and sprinkles. To make clasps form small triangles out of dough and bake 4 mins.



Koko Kríngle Kookíes

By Vanessa E.

Ingredients:

- 200g softened butter
- 2 Tbsp cocoa powder
- 1/2 c sugar
- 1 egg
- 1 C white flour
- 1 C Wholemeal flour
- 1/2 C quick oats (Scotch Oats)
- 2 tsp baking powder

Caramel Topping:

- 2 Tbsp Golden Syrup
- 100g butter
- pinch salt
- 4 Tbsp sugar
- Popped Rice breakfast cereal,
- Cocoa Pops,
- Melted chocolate, white icing (icing sugar, enough water to mix to a good consistency and a touch of salt)

Directions:

Combine butter, cocoa powder, sugar and egg and beat until smooth. Add rest of flours, oats and baking powder, combine and chill for 20 min. Shape and bake at 180 C until cooked (time will vary with size of cookie)

While cookies bake melt topping ingredients together and mix until sugar is dissolved. leave to cool enough to work with.

When cookies are cool, top with Caramel topping and sprinkle with popped rice, cocoa pops or for something more "mellow" try making Koko Mallos by adding tiny marsh mellows.

For a real great taste top that with melted chocolate!

As you can see below, Sonny Joon popped into the kitchen and left his trade mark all over these cookies in white icing!!



Amber's Cookies

By Amber R.

Ingredients:

Duncan Hines Chocolate Chip cookie mix
 Large Egg
 Tablespoons of softened butter or vegetable oil

Directions:

Preheat oven to 375 degrees F. Empty cookie mix into a medium bowl break up any lumps

Stir egg and butter into cookie mix until dough forms. Drop rounded teaspoons of dough 3 inches apart onto ungreased cookie sheet

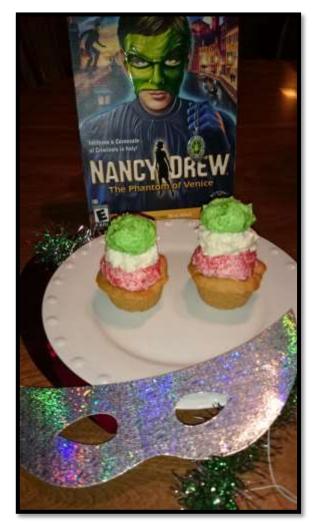
Bake in center of oven 12-14 minutes or until edges are light golden brown. Cool for 1 minute then remove with a spatula to cooling rack.

Decorate to satisfaction



Peanut Butter Cookies

By wrxj40



Prep: 25 minutesBake: 10 minutes per batchOven: 350 FMakes: about 54 cookies

Ingredients:

½ cup shortening
½ cup peanut butter
½ cup granulated sugar
½ cup packed brown sugar
1 teaspoon baking powder
1/8 teaspoon baking soda
1 egg
2 tablespoons milk
1 teaspoon vanilla
1 ¾ cups all-purpose flour

Directions:

Beat shortening and peanut butter with an electric mixer 30 seconds. Add the ½ cup granulated sugar, brown sugar, baking powder, and baking soda. Beat until combined, scraping bowl. Beat in eggs, milk, and vanilla. Beat in as flour as you can. Stir in any remaining flour.

Press dough into greased mini cupcake pan. Bake in a 350 oven for 10 to 12 minutes. When it comes out press the middle down to make a cup.

Toffee Studded Snickerdoodles

By wrxj40

Ingredients:

1/2 cup (1 stick) butter or margarine, softened

½ cup shortening
1/3 cups sugar, divided
2 eggs
2 ¾ cups all-purpose flour
2 teaspoons cream of
tartar
1 teaspoon baking soda
¼ teaspoon salt
1/3 cups (8-ounce
package) HEATH BITS 'O
BRICKLE toffee bits
2 teaspoons ground
cinnamon



Directions:

Heat oven to 400*F.

- Beat butter, shortening and 1 cup sugar in large bowl until fluffy. Add eggs; beat thoroughly. Stir together flour, cream of tartar, baking soda and salt; gradually add to butter mixture, beating until well blended. Stir in toffee bits.
- 2. Stir together remaining 1/3 cup of sugar and cinnamon. Shape dough into 1 ¼ -inch balls; roll in sugar- cinnamon mixture. Place on ungreased cookie sheets.
- 3. Bake 9 to 11 minutes or until lightly browned around edges. Cool 1 minute; remove from cookie sheets to wire racks. Cool completely.

Makes about 5 dozen cookies

5. Or you can refrigerate the cookie dough. Then roll the dough out and cut into shapes. Sprinkle cinnamon on top is optional.

Kate's Spy Dodgers

By Olivia

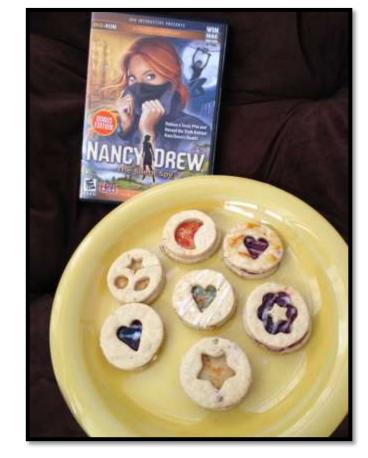
Kate's Spy Dodgers

Ingredients:

- 3/4 c. butter, softened
- 1/2 c. granulated sugar
- 1 egg
- 1/4 tsp. vanilla extract
- 2 1/4 c. all purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. cinnamon
- 1/3 c. ground almonds, optional
- Jam or marmalade
- Cookie cutters
- Sprinkles or sugar crystals
- Icing

Directions:

In a medium sized mixing bowl, cream together softened butter and sugar. Add egg and vanilla and mix. In another bowl mix flour, baking powder, cinnamon and



ground almonds. Add dry ingredients to butter mixture a bit at a time, mixing well each time. Split dough in half, shaping into balls, and wrap in saran wrap. If dough is too crumbly, a small amount of water may be mixed in to help it hold. Chill the dough. Then, on a lightly floured surface, roll dough out to about 1/8 inch thickness and use cookie cutters to cut into round cookies. Use fun cookie cutter shapes on half of the cookies to make the tops. Heat oven to 350 degrees. Bake cookies on ungreased, nonstick cookie sheet for 12 minutes. Decorate with jam in between the solid and cut out cookie layers. Top with sprinkles and icing. Enjoy your Jammie Dodgers!

Chocolate Chip Cookie Bars

By Wrxj40

Ingredients:

- 2 ¼ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup (2 sticks) butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 tsp vanilla extract
- 2 large eggs
- 2 cups semi-sweet chocolate chips

Directions:

Preheat oven to 350 F

Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips. Grease 15 by 10 inch pan. Spread dough into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack.



Sugar Cookie Cut Outs

By Wrxj40

Ingredients:

- Sugar cookie cut outs
- 2 cups all purpose flour
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- 2/3 cup shortening
- ¾ cup sugar 1 egg 1 tablespoon milk
- ½ teaspoon vanilla

Directions:

1. Stir together flour, baking powder, and salt; set aside. In large bowl beat shortening with electric mixer 30 seconds. Add sugar; beat until fluffy. Add egg, milk and vanilla; beat well. Add half flour mixture. Beat until



combined. Stir in remaining flour mixture with wooden spoon. Cover; chill dough 1 hour until easy to handle.

2. Divide dough into thirds. On lightly floured surface, roll each third ¼ inch thick. Cut with shaped cookie cutters. Place cookies, about 1 inch apart, on ungreased cookie sheets.

3. Bake in 350 degree F oven for 8 to 10 minutes or until edges are lightly browned. Remove from sheet and cool on wire racks. Dip into white almond icing (see recipe below). Place on rack set over waxed paper. While icing is moist, drizzle design with colored almond icing. Let excess drip onto paper. Let cookies stand at room temperature at least 2 hours to allow icing to dry.

ALMOND ICING: Stir together 3 cups sifted powdered sugar, 1/8 to ¼ teaspoon almond extract, and enough milk (3to 4 tablespoons) in a large mixing bowl to make icing of drizzling consistency.

Thumbprint Sugar Cookies

By Wrxj40

Ingredients:

- 1 cup sugar
- 1 cup powder sugar
- 1 cup liquid oil
- 1 cup butter
- 2 eggs
- 1 tsp salt
- 1 tsp vanilla
- 4 ½ cups flour
- 1 tsp cream of tarter
- 1 tsp baking soda



- 1) mix sugar, powder sugar, liquid oil, and butter in bowl until fluffy.
- 2) Add eggs, salt and vanilla
- 3) In separate bowl, sift flour, cream of tartar, and baking soda
- 4) mix well refrigerate at least 2 hours.
- 5) Form dough in the shape of balls and roll in sugar.
- 6) Bake 8-10 minutes at 350.
- 7) as soon as cookies are out of oven press down with glass, or press your thumb into the cookie for 'thumbprint' look.

Toffee Studded Snicker Doodles

By Wrxj40

Ingredients:

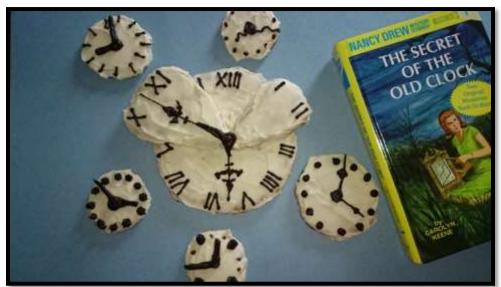
- ½ cup (1 stick) butter or margarine,
- softened
- ½ cup shortening
- 1 1/3 cups sugar, divided
- 2 eggs
- 2 ¾ cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 1/3 cups (8-ounce package) HEATH
- BITS 'O BRICKLE toffee bits
- 2 teaspoons ground cinnamon

Directions:

- 1. Heat oven to 400*F.
- 2. Beat butter, shortening and 1 cup sugar in large bowl until fluffy. Add eggs; beat thoroughly. Stir together flour, cream of tartar, baking soda and salt; gradually add to butter mixture, beating until well blended. Stir in toffee bits.
- 3. Stir together remaining 1/3 cup of sugar and cinnamon. Shape dough into 1 ¼ -inch balls; roll in sugar- cinnamon mixture. Place on ungreased cookie sheets.
- 4. Bake 9 to 11 minutes or until lightly browned around edges. Cool 1 minute; remove from cookie sheets to wire racks. Cool completely.

Makes about 5 dozen cookies

5. Or you can refrigerate the cookie dough. Then roll the dough out and cut into shapes. Sprinkle cinnamon on top is optional.



Bento Box Cookies

By Wrxj40



Ingredients:

- 2 sticks butter
- ½ cup brown sugar
- 2 eggs separated
- 1 teasp vanilla
- 2 cups flour
- ½ teasp salt
- finely ground walnuts or pecans

Directions:

- 1) Beat butter and brown sugar.
- 2) Add egg yolks and vanilla.
- 3) Shift flour and salt together in separate bowl.
- 4) Add to butter mixture.
- 5) Prepare 2 bowls
 - 1- with slightly beaten egg whites
 - 1- with ground nuts
- 6) Form dough into 1 inch balls.
- 7) Dip in egg whites, then nuts.
- 8) Place 1 inch apart on baking sheet.
- 9) Bake 350 for 5 minutes remove from oven and quickly depress each cookie with thumb.
- 10) Return to oven bake 10 more minutes.

Best with cream cheese icing.

Drew Spy Jammie Sandwiches

By Sean W.

Ingredients:

- Your favorite sugar cookie recipe
- Light colored jelly (we used pineapple preserves and strawberry jelly)
- Icing in various colors (we used white, blue, yellow, red, and green)
- Sprinkles

- 1. Roll out your sugar cookie dough and use a glass or a round cookie cutter to cut out twice as many circles as cookies you plan to make.
- 2. Use a knife or a cookie cutter to cut shapes (stars, circles, hearts, etc.) out of half of the dough circles. Bake all the cookies according to your recipe.
- 3. Once they are cooled, spread jelly over all the cookies without shapes. Play around with your frosting and sprinkles on these cookies.
- 4. Place a cookie with a cutout on top of each of the already-decorated cookies. Play with the frosting and sprinkles on top of the complete sandwich cookie.
- 5. Enjoy!



Giant Quote Cookies

By Katelyn





Ingredients:

- 1 cup butter/margarine
- 1 cup sugar
- 1 egg
- 1 tbsp vanilla
- 2 1/4 cups flour
- 1 tsp baking soda
- 1 pinch salt

- 1) Mix together the ingredients in the order shown. Bake at 375 degrees for 10-12 for normal cookies, or around 30 minutes for a giant cookie.
- 2) If you're leaving the cookie plain give it a good sprinkle of sugar before baking. It's also well suited to mix-ins like chocolate chips, m&ms or nuts, or it's delicious frosted.

Icon Sugar Cookíes

By Karen Z.

Ingredients:

- 1 cup butter
- 6 tablespoons butter
- 1 cup confectioners' sugar
- 3 cups confectioners' sugar
- 1 egg
- 2-4 tablespoons milk
- 2-1/2 cup flour
- 1 teaspoon salt
- 1 teaspoon vanilla

Directions:

- Mix butter and confectioners' sugar, egg and vanilla.
- Gradually add salt and flour and mix.
- 3) Chill dough for 1-2 hours.
- 4) Roll out dough to about ¼" and cut into shapes.
- 5) Bake in 375 degree oven on a greased cookie sheet for 7-9 minutes.
- When cookies are cool, decorate with frosting, sprinkles and/or colored sugar as desired.
- Frosting: Cream butter and gradually mix in

sugar and milk to desired consistency.

8) Divide frosting and color with food coloring .



Secret Message Almond Sugar Cookies

By Erika W.

Ingredients:

- 1 cup butter softened
- 3/4 cup sugar
- 1tsp almond extract
- 2 cups all-purpose flour
- 1/2tsp baking powder
- 1/4tsp salt
- Additional sugar

- 1) In a large bowl, cream butter and sugar until light and fluffy. Beat in almond extract. Combined the flour, baking powder, and salt; gradually add to the creamed mixture and mix well. Roll into 1in balls.
- 2) Place 2in apart on a ungreased baking sheets. Coat bottom of a glass with cooking spray; dip in sugar. Flatten cookies with prepared glass, dipping glass in sugar as needed.
- 3) Bake at 400 degrees for 7-9 minutes or until edges are lightly browned. Cool for 1 min before removing to wire racks.



Nancy's Scottish Jam Cookies

By Abigail M.

Ingredients:

- 2 cups flour
- 1 cup powdered sugar
- 1/8 tsp salt
- 2 sticks butter, softened
- 1 egg yolk
- 1 tsp vanilla extract
- Jam for filling
- Icing and sprinkles for decorating (optional)

Directions:

In a medium bowl, mix the flour, powdered sugar, and salt. In a large bowl, beat the

butter until fluffy. Add the flour mixture to the butter mixture and beat until combined. Beat in the egg yolk and vanilla extract. Wrap the dough in plastic wrap and refrigerate for at least 30 minutes. (Now is a good time to clean up your mess.)

After dough has been refrigerated, preheat the oven to 350 degrees Fahrenheit. Roll out the dough onto a lightly floured surface. Use a fluted round cookie cutter to cut out as many cookies as you can, but make sure to have an even number of cookies. With a smaller shaped cookie cutter, cut a hole out of the center of half of the cookies. Place the cookies on a cookie sheet or baking stone and bake for about 15 minutes or until just beginning to brown. Remove from the oven and place on a wire rack to cool. Spread a small amount of jam on the halves of the cookies that do not have holes in them, and then place the cookies with the holes on top. Let cool completely. Add icing and/or sprinkles if desired. Enjoy!

Nancy Drew Books

By Rozanna W.

Ingredients:

- 1/4 stick butter, softened
- softened
 1/2 cup sugar
- 1 egg
- 1/2 teaspoon vanilla
- 1-1/4 cups flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- A box of fruit leather strips
- Vanilla frosting

Directions:

Cream together the butter and sugar, then mix in the egg and vanilla until fluffy. Blend in



flour, baking powder and salt. Cover; chill at least an hour.

Heat oven to 400F degrees. Roll dough 1/4 inch thick on lightly floured cloth-covered board. Cut into small rectangles, about 1-1/2 by 2 inches. Place on ungreased baking sheet. Bake 6 to 8 minutes, or until very lightly browned.

While cookies are cooling, trim off the ends of the fruit leather strips. Next, trim the cookies to fit inside the strips, and frost each side of the cookies (do them one at a time). Wrap a fruit leather around each cookie, and press firmly to ensure that the frosting is going to stick. You can use the rest of the frosting to write on the books, if you wish.

Nancy's Stained Glass Magnifying Glass Cookies

By Maria S.

Ingredients:

- About 15 brightly colored hard candies (ring-shaped, rectangular or round)
- 1 cup butter or margarine, softened
- 2/3 cup sugar
- 1/2 cup light corn syrup
- 2 teaspoons vanilla
- ¼ teaspoon lemon extract, if desired
- 3 cups all-purpose flour
- ¾ teaspoon baking powder
- ½ teaspoon salt

Directions:

 Heat oven to 350°F. Line cookie sheets with parchment paper. Place each color candy in separate reseal able freezer plastic bag; seal bag. With rolling pin, coarsely crush candy; set aside.



- 2) In large bowl, beat butter and sugar with electric mixer on medium speed until light and fluffy. Beat in corn syrup, vanilla and lemon extract. On low speed, gradually beat in flour, baking powder and salt.
- 3) Divide dough in half. On floured cloth-covered work surface, roll each half to 1/4inch thickness. Cut dough with 3-inch Christmas ornament shaped cookie cutter. Cut out and remove a magnifying glass shape from each cookie. You can do it as just one shape or do a circle & a handle separate, as we did. Place cookies 2 inches apart on cookie sheets. If desired, reroll small cutouts with remaining dough. Fill the holes in the cookies with crushed candy.
- 4) Bake 8 to 10 minutes or until edges are light golden brown and candy is melted. Place cookie sheets on cooling racks; cool cookies 8 minutes. With back of metal pancake turner, gently lift warm cookies from cookie sheet; place on cooling racks. Cool completely, about 15 minutes, before storing in loosely covered containers.

Noisette's Hazelnut Cookies

By Francina B.

Ingredients:

- 1 cup granulated sugar
- ½ cup hazelnut spread
- ¹/₂ cup unsalted butter, softened
- 1 egg
- 1½ cups flour
- ¾ tsp baking soda
- ½ tsp baking powder
- ¼ tsp salt
- ½ cup roasted unsalted hazelnuts
- Green nonpareils

- In large bowl, combine granulated sugar, hazelnut spread, butter, and egg. Stir in flour, baking soda, baking powder, and salt.
- 2. Cut hazelnuts into halves and set aside.
- Preheat oven to 375°F. Roll dough into a sheet and cut into small squares. Place squares onto a cookie sheet.
- Bake 6 to 8 minutes. Immediately after removing cookies from oven, press two hazelnut halves and nonpareils into each cookie.
- 5. Let cool. Makes 3 dozen cookies.



Character Cookíes

By Jane M.

In the picture, the three at the top are: Hannah, Ned, and Carson. Down the bottom are: Bess, Nancy, and George.



Ingredients:

• ½ Cup of Butter (At room temperature)

- ¾ Cup of sugar
- 1 Large egg
- 1 ½ teaspoon of vanilla essence
- 1 ½ Cups of plain (all-purpose) flour
- 1 teaspoon of baking powder
- ¼ teaspoon of salt
- Vegetable oil
- Cooking spray for greasing.

- 1) Preheat the oven to 350 degrees (180 degrees)
- 2) Mix the butter and sugar together until creamy and light. Add in vanilla and egg and mix until it's incorporated.
- 3) In another bowl, mix flour, baking powder and salt together. Slowly add to the butter mixture, until it's all mixed in.
- 4) Grease the cookie sheets.
- 5) Knead the mixture, and roll it out. Use whatever cookie cutters you like.
- 6) Let the biscuits cool before icing them.
- 7) For the Icing, you can make some with icing sugar, water and food dye, or you can use the writing icing you can get at the shops.

Gingerbread Icon Cookies

By Amy R.

Ingredients:

- 1 Cup of Shortening
- 1 Cup of Molasses
 3 Cups of All
- Purpose Flour
- 2 Teaspoons of Baking Soda
- 1 Teaspoon of Salt
- ½ Teaspoon of Ginger
- ¼ Teaspoon of Nutmeg
- ¼ Teaspoon of Cloves



Instructions:

In a large bowl, combine shortening and molasses; blend well. Add flour and remaining cookie ingredients to molasses mixture; mix well. Cover with plastic wrap and refrigerate for at least 2 hours for easier handling.

Heat oven to 350[®]F. On well-floured surface, roll dough to ¼ inch thickness. Cut with cookie cutters *or* cut out desired shape with a knife. Place cookies 1 inch apart on an ungreased cookie sheet. Bake at 350[®]F for 8-10 minutes or until set. Cool completely before adding icing. Makes approximately 3 dozen cookies.

Vanilla Flavored Frosting:

Ingredients:

- 2/3 Cup Margarine
- 4 Cups of Powdered Sugar
- · 3-5 Teaspoons of Milk
- 1-2 Teaspoons of Vanilla
- · Optional: Food Coloring and Sprinkles

Instructions:

In a large bowl, cream margarine until light and fluffy. Gradually add powdered sugar, beating well after each addition. Add vanilla and milk a tablespoon at a time; beat to desired spreading consistency. Apply to your cookies and enjoy!

Mystery Train Cookies

Ву рената



Ingredients:

- 3 eggs
- 125g sugar
- 100g butter, softened
- · 2tsp honey
- · 225g flour

Directions:

Preheat oven to 180 degrees C, cream together butter, eggs, sugar and honey, then add flour. Now you need to make a train stencil: on a vellum (or carton) draw train, and cut it out. Roll the dough a cut out a train (with the stencil you just made), 4 squares and 4 circles (in half). Place cookies on ungreased baking paper and cook 10-12 minutes.

Take out of the oven and leave to cool.

Now its time to decorate our cookies! Use ready rolled fondant or make it:

4 cups miniature marshmallows, 4 cups powdered sugar, 2 tsp water.

Dust cutting board with powdered sugar. Place the marshmallows and the water in a large microwave-safe bowl. Microwave on high for 1 minute, until the marshmallows are puffy and expanded.

Stir the marshmallows until they are melted and smooth.

Cover cookies with the rolled fondant, place the stencils on cookies and cover it with chocolate icing (dont forget to remove the stencils). Now decorate the edges of cookies, draw the windows and wheels with writing icing.

Logo Sugar Cookíes

By Therasa R.

Ingredients:

- 2 3/4 cups allpurpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 cup softened butter
- 1 1/2 cups white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 3 to 4 tablespoons buttermilk
- Sprinkles or colored sugar, for decorating



Directions:

1. Preheat oven to 375 degrees F.

In a small bowl, stir together flour, baking soda, and baking powder. Set aside.
 In a large bowl, cream together butter and sugar until smooth. Beat in the egg and vanilla.
 Gradually blend in dry ingredients. Add enough of the buttermilk to moisten the dough and make it soft, not wet.

4. Roll rounded teaspoons of dough into balls and place on a ungreased cookie sheet. With a brush or fingers, moisten the top of each cookie with the remaining buttermilk and slightly flatten the top of each cookie. Sprinkle with raw sugar or colored sprinkles.

5. Bake for 8 to 10 minutes or until slightly golden. Let stand for 2 minutes before removing to cool on a rack

Sugar and Spice Cookies (Sassy Detective Cookies)

By Jessica B.



Ingredients:

Makes 50 2-inch cookies

- 1 3/4 cups all-purpose flour aka finger print dust
- 1 teaspoon baking powder aka disappearing smoke
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 pinch ground cloves
- 1/2 cup softened butter
- 1 cup packed brown sugar
- · 1 egg
- 1/2 teaspoon vanilla extract

Directions:

1. It's going to get messy in here so we recommend that you put on an apron or a shirt that you don't care for –Nancy would never wear her favorite horse shirt and mom jeans whilst baking so don't wear your best outfit either.

- 2. Mix the flour, otherwise known as 'finger print dust', the baking powder (disappearing smoke), cinnamon, nutmeg, and cloves together in a bowl. This mixture can also be used for catching the villain in a pinch.
- 3. Cream the butter and brown sugar together in a large bowl just like Nancy creams all her foes and smears them on a cake of shame. Then stir the ingredients with a whisk or electric mixer until smooth; we wouldn't want anyone to choke if they decided to 'taste' test the cookie dough (cough, Bess).
- 4. Beat the egg and vanilla extract into the butter mixture. Add the flour mixture in small amount to the butter mixture, beating each addition until blended (I'm getting some violent vibes here. So maybe take it easy on beating the eggs and vanilla, they always lose anyway). Just like it takes time to solve a mystery, it takes time and cool calculation to carefully bake a good batch of cookies.
- 5. Next form the dough into a ball, wrap with plastic wrap, and refrigerate at least 1 hour or up to 3 days. Let's not get as picky as Shorty though, when determining what time the dough should be harvested, everyone knows the villainous characters can also be the most uptight. Minette for example...
- 6. Preheat an oven to 350 degrees F (175 degrees C). Grease the baking sheets like Nancy oiled up that door in Stay Tuned for Danger. Also, be careful not to place anything that 'doesn't belong there' for fear of facing the dreaded "second chance."
- 7. Roll the dough out on a flour sprinkled work surface with a rolling pin to about 1/8-inch thickness. Cut with 2-inch cookie cutters (Here's your chance to get creative! Think random cookie stand in The Silent Spy) or you can shape them with your hands. Arrange the cut cookies onto the prepared baking sheets. Remind yourself of Zou Zou's kitchen for the atmosphere, at least this time you won't get a phone call from her asking what your cookies look like. "I dunno... they're roundish maybe?"
- 8. Bake in the preheated oven until the edges begin to brown, 10 to 12 minutes. This takes as much precision as developing film! At least you don't have to bake in the dark, that might cause for some serious second chances.
- 9. Now allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely. This might require you to look into your inventory for oven mitts. I'm sure someone has dropped a pair in their room somewhere, or you might try a locked trunk.
- 10. Finally, decorate the sugar cookies to your heart's delight! There's no right or wrong to decorating. We recommend using icing, food coloring, and various types of sprinkles to decorate your cookies with fun themes and items from the Nancy Drew games. One free hint from George though, put the sprinkles on before you put the decorative icing because then you might not be able to see the design underneath.

Hedgehog Nancy Drew Character Themed Cookies

By Jessica B.



Ingredients:

(Makes 4 dozen cookies)

- 4 cups all-purpose flour aka finger print dust
- · 3/4 teaspoon baking powder aka disappearing smoke
- 1/2 teaspoon baking soda aka foot casting ingredient
- 1/2 teaspoon salt aka back luck repellent
- 1 1/4 cups white sugar
- 1 cup butter-flavored shortening
- 1/4 cup corn syrup
- 2 eggs
- · 1 tablespoon vanilla extract
- 1 cup pecans
- 1 cup chocolate chips

Directions:

1. It's going to get messy in here so we recommend that you put on an apron or a shirt that you don't care for –Nancy would never wear her favorite horse shirt and mom jeans whilst baking so don't wear your best outfit either.

- 2. Mix flour aka finger print dust, baking powder (disappearing smoke), baking soda (foot print casting ingredient), and salt (to repel bad luck) in a bowl.
- 3. Next, whisk sugar, shortening, corn syrup, eggs, and vanilla extract in a separate bowl. Then stir the sugar mixture into flour mixture until just combined. Refrigerate dough until chilled, 30 minutes to 1 hour depending on the freezing powers of your fridge. Just watch out for frozen fish in your closet.
- 4. Preheat oven to 350 degrees F (175 degrees C), not as hot as the fire that started in Nancy hometown but close.
- 5. Scoop cookie dough using a cookie scoop or 1 tablespoon so all the cookies are uniform, if that is indeed possible (for Nancy Drew it is!). Shape the dough into teardrop-shapes, symbolic of the many tears villains have shed at the interference and foiling of their evil plans by super sleuth Nancy Drew. Lastly, flatten the pointed side of each cookie to form the 'face'. If you want, after you flatten the front, use two fingers to press lightly on the dough to leave an impression for the eyes.
- 6. Arrange these gorgeous cookies on baking sheets.
- 7. Bake in the preheated oven until golden, 10 to 12 minutes, since we want to 'watch out for stale cookies' careful measures should be taken to make sure they turn out just right.
- 8. After removing these edible pieces of art from the oven, let them cool on the baking sheets for 10 minutes before removing to cool completely on a wire rack. Thankfully with this job there's no worry over toasty packs and hypothermia.
- 9. Melt chocolate chips in the top of a double boiler over simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Or... you can do it the Nancy Drew way, or old fashioned way, and melt those chocolate chips in a pot over the stove. If you want to be really groovy you can also microwave them in a microwave safe bowl. Just be sure to microwave in one minute intervals and stir inbetween until melted.
- 10. After the chocolate is melted, dip the bulk of each cookie in the melted chocolate, spreading to fully coat the 'body' of each hedgehog. Press cookies, chocolate-side down, into chocolate sprinkles or pecans, making sure they cover the chocolate completely.
- 11. Arrange the cookies in perfect rows of little hedgehog soldiers on a sheet of waxed paper to set, which should take about 30 minutes. During this time you can hop onto Her Interactive and search through the forums or play some Nancy Drew.
- 12. Transfer the remaining melted chocolate to a piping bag or plastic bag with a corner snipped. Pipe chocolate onto the pointed end of each cookie for eyes and a nose.
- 13. Lastly, if you want to add some pizzazz to your pretty hedgehogs, add a few elements reminding you of certain characters from the Nancy Drew games by Her Interactive. You can use different colored icing tubes bought from the store or mix the icing by hand. We recommend buying the icing tips from any convenient store and using regular sandwich bags to pour the icing into. You can buy any icing flavor that you prefer, and all you have to do is add the desired amount of colour. Voila! You have made your Nancy Drew Character Themed cookies.

Sonny Joon's (Half-Made) Cookies

By Racy K.



Ingredients:

- 2 ¼ all-purpose flour
- 1 tsp baking soda
- 2 tsp cinnamon
- 1 tsp salt
- 1 cup (2 sticks) of butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 tsp vanilla extract
- 2 large eggs
- 1 handful pecan halves
- 2 cups (12 oz)

chocolate chips (optional)

Directions:

- 1) Beat (with a mixer) butter, brown sugar, and granulated sugar.
- 2) Add vanilla extract, and then beat in eggs.
- Gradually beat in flour and baking soda, and then add cinnamon and chocolate chips.
- 4) Put cookies on cookie sheet and place a pecan half on each cookie.
- 5) Bake for 10-15 minutes. (but they'll get burned around 15 minutes)

Makes a good amount of cookies

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Stupid Parrot Cookies

By Lily J.

Ingredients:

- 1/2 cup butter (1 stick), softened
- 3/4 cups sugar
- · 1 egg
- 1 teaspoon vanilla extract
- 1 cup flour
- 1/3 cup cocoa
- · 3/8 teaspoon baking soda
- 1/3 cup chocolate chips
- 1/3 cup dried cranberries
- 1/3 cup chopped pecans
- 1/6 cup white chocolate chips (optional)

Preheat oven to 350.

Cream the butter, sugar, egg, and vanilla extract until light and fluffy. Mix in the flour, baking soda, and cocoa. Fold in the chocolate chips, cranberries, and nuts. Using a spoon or melon baller, drop 1-inch balls of dough onto an ungreased cookie sheet and bake for 10 minutes.



DNA Sugar Cookies

By Sravya K.



Ingredients:

Cookie:

- 2 3/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1 cup softened butter
- 1 1/2 cups white sugar
- · 1 egg
- 1 teaspoon vanilla extract
- 3 to 4 tablespoons buttermilk

Icing:

- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 3-4 teaspoons of milk

- 1. Preheat oven to 375 degrees F.
- 2. In a small bowl, stir together flour, and baking powder. Set aside.
- 3. In a large bowl, cream together butter and sugar until smooth. Beat in the egg and vanilla. Gradually blend in dry ingredients. Add enough of the buttermilk to moisten the dough and make it soft, not wet.
- 4. Roll rounded teaspoons of dough into balls and place on a ungreased cookie sheet. With a brush or fingers, moisten the top of each cookie with the remaining buttermilk and slightly flatten the top of each cookie. Sprinkle with raw sugar or colored sprinkles.
- 5. Bake for 8 to 10 minutes or until slightly golden.
- 6. For the icing mix together 1 cup of powdered sugar with 1 teaspoon of vanilla extract and 3-4 teaspoons of milk (add milk slowly until you get the desired consistency). Frost cookies when they are cool.

Chloe's Sugar Cookies

By Chloe V.

Ingredients:

Serving: 15

- 3/4 cup and 1 tablespoon and 2 teaspoons all-purpose flour
- · 1/4 teaspoon baking soda
- 1/8 teaspoon baking powder
- 1/4 cup and 1 tablespoon butter, softened
- 1/3 cup and 2 tablespoons white sugar
- · 1/4 egg
- 1/4 teaspoon vanilla extract



Directions:

1. Preheat oven to 375 degrees F (190 degrees C). In a small bowl, stir together flour, baking soda, and baking powder. Set aside.

2. In a large bowl, cream together butter and sugar until smooth. (Note: make sure butter is soft and mushy, the cookies can turn out harder than intended if it is not completely soft). Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonful's of dough into balls, and place onto ungreased cookie sheets.

3. Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.

For frosting I just used Duncan Hines Milk Chocolate frosting and made the designs shown and I used yellow sprinkles for the eyes on one of the cookies.

Bento Cookíes

By Morgan P.



Ingredients:

Makes 6 very large (6-8 inch) molded cookies.

- 1 cup packed light or dark brown sugar
- 3 Tbsp light or dark corn syrup
- 1/8 tsp salt
- 1 large egg
- 1 tsp vanilla extract
- 1/2 cup (1 stick) unsalted butter, slightly softened
- 2-2/3 cups unbleached all-purpose flour, approximately
- Additional flour or cornstarch for dusting the mold

Directions:

- 1. In a large mixing bowl, combine the sugar, corn syrup, salt, egg, and vanilla. Mix them together till blended and then let the mixture stand for 5 minutes to allow time for any lumps of brown sugar to dissolve.
- 2. Add butter and mix gently until incorporated and smooth. If the mixture appears curdled at this point, don't be alarmed. It will come together when the dry ingredients are added.
- 3. Stir in 2-2/3 cups flour. If the mixture seems too soft to handle, work in an additional 1 to 2 Tbsp flour.
- 4. Wrap the dough in plastic wrap and refrigerate it for at least 2-1/2 hours, or up to 48 hours.
- 5. Preheat the oven to 350°F with a rack in the upper third of the oven.
- 6. Spray several baking sheets with cooking spray.
- 7. To prepare the mold, very lightly brush vegetable oil over all the inside surfaces using a pastry or basting brush, being sure to reach into all the crevices and indentations. Lightly sieve flour or cornstarch over the mold, tipping it to ensure even coverage. Turn the mold upside down and tap lightly against a surface to remove all excess flour or cornstarch.
- 8. Note: The mold only needs to be oiled once, but the flouring needs to be repeated each time a cookie is formed.
- 9. Break off a piece of dough large enough to fill the mold, leaving the rest of the dough in the refrigerator.
- 10. On a clean counter, roll the dough briefly to approximately the size of the mold. Press the dough into the prepared mold.
- 11. Rap the mold on an edge to unmold the cookie, catching the dough as it peels out with your hand. If the dough sticks, carefully loosen it with the point of a small knife. Lay the cookie on the prepared baking sheet.
- 12. Repeat the process, dusting the mold before each use, until your baking sheet is full, with the cookies spaced about 2-1/2 inches apart.
- 13. Bake the cookies for 10 to 14 minutes, or until cookies begin to brown around the edges. Baking time will depend on the size and thickness of the mold used. While the first batch is baking, repeat the process with the remaining dough.
- 14. Remove the finished cookies from the oven and let them stand on the baking sheets for several minutes. Slide a narrow spatula underneath the cookie to loosen it from the baking sheet and use a wide spatula to transfer them to wire racks to cool completely.
- 15. Repeat with the remaining cookies.

Chocobread Shadow Ranch

By Vanessa E.



Ranch ingredients:

- 3 1/4 cups all-purpose flour.
- 3/4 teaspoon baking soda.
- 250 grams butter.
 - cup of sugar.
- 1/2 cup of golden syrup.
 - tablespoons cocoa powder.
- 1 egg.
- 1 teaspoon salt.

Ranch directions:

1. Mix flour, baking soda, and cocoa in bowl and set aside.

2. In a food processor -or electric mixer- beat together sugar and butter. Then add the syrup and egg and mix until combined.

3. Gradually add flour mixture, then knead to form a ball, separate into three pieces. Put pieces into fridge for an hour.

4. Preheat oven to 180 C.

5. Take out dough, let it warm to room temperature. Roll dough out with rolling pin, cut into required building segments.

6. Cook until ready, then cool.

7. Assemble and Decorate.

Animal ingredients:

- 2 1/2 cups flour.
- 2/3 cups icing sugar.
- 200 grams cold butter.
- 1 egg yolk.
- 1 pinch salt.

Animal directions:

1. In food processor, combine butter and the dry ingredients.

- 2. Add the egg yolk. Knead.
- 3. Roll into three lumps and refrigerate for 15 minutes.
- 4. Take out of fridge, roll out, cut into animal shapes, cook until ready.

Cementing icing ingredients:

- 3 cups of icing sugar.
- 2 egg whites.
- 1/2 teaspoon lemon juice.

Cementing icing directions:

1. Uhhh, mix.

Sonny Joon's Out of This World Mint Chocolate Chip

By Alicia A.

Ingredients:

- 6 tbs butter
- 1 cup sugar
- 1/2 cup brown sugar
- 3 eggs
- 1 Tsp vanilla
- 2-1/4 cups flour
- 1/2 tsp baking soda
- 1/4 tsp salt,
- mint optional- we added green food dye to give appearance of mint instead!
- 1 cup chocolate chips

Directions:

Mix ingredients, place on cookie sheet, and bake on 350 for 12 minutes then ice with Sonny Joon's logo!



Dare to Play Sugar Cookies

By John B.

Cookie Ingredients:

- 1 & 1/3 Cups butter
- 1 & 1/2 Cups granulated sugar
- 3 tsp. Vanilla extract
- 2 Eggs
- 8 tsp. Milk
- 4 Cups flour
- 3 tsp. Baking powder
- 1/2 tsp. Salt



Cookie Directions:

Combine softened butter, sugar, and vanilla in a large bowl. Add eggs and milk; beat until light and fluffy. Mix together dry ingredients, then add to the butter mixture. Divide dough in half, then cover and chill for one hour or longer. Then roll out and cut into shapes, and bake for 7-10 minutes at 350 degrees on an ungreased cookie sheet.

Frosting Ingredients:

- 1 Cup butter
- 2 Tsp Vanilla
- 4 Cups powdered sugar
- 2 Tbsp. evaporated milk (Can be substituted for regular milk if needed)
- Food Coloring (Optional)

Frosting Directions:

Mix softened butter, vanilla and milk, and then slowly add the powdered sugar. Slowly add more milk if too thick.

Add desired food coloring as needed.

Detective Shield Cookies

By Natalie S.

Ingredients:

- 2 3/4 cups of all-purpose flour,
- 1 teaspoon of baking soda,
- 1/2 teaspoon of baking powder,
- 1 cup of softened butter,
- 1/2 cups of white sugar,
- 1 egg,
- 1 teaspoon of vanilla extract.

Directions:

Preheat oven to 375. In small bowl, stir together flour, baking soda, and baking powder. Set aside. 2. In large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonful's of dough into balls or get a cookie cuter out and cut some shapes out, and place onto un-greased cookie sheets. 3. Bake for 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool on wire racks.



Chocolate Sugar Cookie Cut-Outs

By Rachel B.



Ingredients:

- 2 1/4 cups all-purpose flour, plus more for dusting
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon fine salt
- 1/4 teaspoon baking soda
- 1 1/2 sticks (12 tablespoons) unsalted butter, at room temperature
- 1 1/4 cups sugar
- 1 large egg
- 1/2 teaspoon pure vanilla extract
- 3 ounces semisweet or bittersweet chocolate, melted
- Royal Icing , recipe follows
- Your favorite sprinkles and nonpareils, for decorating

Directions:

Whisk together the flour, cocoa powder, salt and baking soda in a medium bowl and set aside.

Put the butter into the bowl of a stand mixer fitted with a paddle attachment (or a large bowl if using a hand mixer) and beat on medium-high speed until smooth. Add the sugar and beat until light and fluffy, scraping down the sides of the bowl and paddle as needed, about 4 minutes more. Add the egg and vanilla and beat until smooth. Add the melted chocolate and beat until smooth.

Reduce the mixer speed to medium-low and add the flour mixture in two batches, scraping down the sides of the bowl and paddle as needed. Mix until incorporated.

Divide the dough in half and shape into two flattened disks. Wrap in plastic wrap and refrigerate until firm at least 1 hour and up to 3 days.

Position oven racks to the upper and lower third of the oven and preheat to 350 degrees F. Line two baking sheets with parchment. Now flour parchment for rolling: Dust a piece of parchment with flour, place a disk of dough on it, dust the disk with flour, then cover it with a second piece of parchment. Roll out the dough about 1/4 inch thick. Cut out shapes with 11/2- to 2-inch cookie cutters. Gather up the scraps, re-roll and cut out. (Chill the scraps if the dough becomes too soft.) Roll and cut out the remaining disk of dough. Working in batches, arrange the cookies 1 inch apart on the prepared baking sheets.

Bake the cookies until the tops look dry and no indentation is left when pressed with your finger, 10 to 12 minutes. Let the cookies cool for a few minutes on the baking sheets, then use a metal spatula to transfer them to a rack to cool completely.

Decorate with royal icing as desired. Store at room temperature in an airtight container for up to 3 days.

Royal Icing Ingredients:

- 3 ounces pasteurized egg whites
- 1 teaspoon vanilla extract
- 4 cups confectioners' sugar

Directions:

In large bowl of stand mixer combine the egg whites and vanilla and beat until frothy. Add confectioners' sugar gradually and mix on low speed until sugar is incorporated and mixture is shiny. Turn speed up to high and beat until mixture forms stiff, glossy peaks. This should take approximately 5 to 7 minutes. Add food coloring, if desired.

Shadow Ranch Cookies

By Francina B.

Ingredients:

- ¹/₂ cup unsalted butter, softened
- 1 cup granulated sugar
- 1 egg
- 1½ tsp vanilla
- 2 cups flour
- ½ tsp baking powder
- ½ tsp salt
- Vanilla frosting
- Red and green food coloring

Directions:

- 1. In large bowl, combine butter, granulated sugar, egg, and vanilla. Stir in flour, baking powder, and salt.
- 2. Preheat oven to 375°F. Roll dough into balls then flatten and place onto a cookie sheet.
- 3. Bake 8 to 12 minutes. Let cool.
- 4. Frost cookies. To create tulip design, combine each food coloring with frosting then spread with a toothpick.



Peppermint "Hidden Identity" Cookies

By Kayla H.

Ingredients:

- 1 cup butter or margarine, softened
- 1 1/2 cups powdered sugar
- 1/4 teaspoon peppermint extract
- 1 teaspoon vanilla extract
- 1 egg
- 2 1/3 cups all-purpose flour
- 1 cup cocoa powder
- 1 teaspoon cream of tartar
- 1 teaspoon baking soda
- chocolate chips
- icing (optional)

Directions:

In a large bowl, beat butter powdered sugar, peppermint extract, vanilla extract and egg. Stir in flour, cocoa powder, cream of tartar and baking soda. Cover and refrigerate for 2 hours. Heat oven to 357°F. Lightly grease a cookie sheet. Divide dough in half. Roll each half 1/4 inch thick on a lightly floured surface. Use a cookie cutter to cut out a piece of cookie dough. Place on cookie sheet. Sprinkle some chocolate chips in the center, keeping away from the edges. Cut another piece of dough, and place it on top. Seal the edges. Repeat until the cookie sheet is full, providing 1 1/2 inches of space between each cookie.

Bake for 6-8 minutes. Remove from cookie sheet and let cool. Frost cookies if desired. Enjoy!

This recipe goes splendid with a cup of hot chocolate, too!



Nancy Drew Book Cookies

By Stacy H.

Ingredients:

Cookies:

- 1 ½ cups powdered sugar
- 1 cup of butter, softened
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- 1 egg
- 2 ½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

Icing:

- 1 cup confectioners' sugar
- 2 teaspoons milk
- 2 teaspoons light corn syrup
- ¼ teaspoon almond extract
- Black food coloring

**For designs and letters, use black frosting pen, Gourmet Writer.

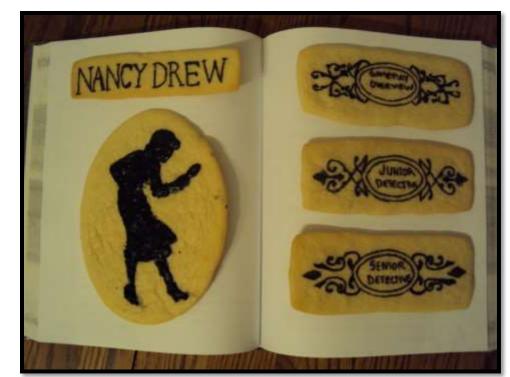
Instructions:

1. In large bowl, beat 1 ½ cups powdered sugar and the butter with electric mixer on medium speed, or mix with spoon. Stir in vanilla, ½ teaspoon almond extract and the egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 2 hours or until firm.

2. Heat the oven to 375°F. On lightly floured surface, roll half of the dough at a time 1/8 inch thick. Cut into desired shapes. On ungreased cookie sheet, place 2 inches apart.

a. For desired Nancy Drew shapes, cut at least one thin rectangle for "Nancy Drew", three rectangles a little wider for "Gameplay Overview," "Junior Detective," and "Senior Detective," and a big oval for Nancy's silhouette.

3. Bake 7 to 8 minutes or until light brown. Remove from cookie sheet to cooling rack. Cool completely.



Instructions for Icing:

1. In a small bowl, stir together confectioners' sugar and milk until smooth. Beat in corn syrup and almond extract until icing is smooth and glossy. (If too thick, add more corn syrup).

2. Add a dollop of black food coloring, stir until desired shade.

3. Once the cookies have cooled, use the Gourmet Writer's Pen to draw the outline of Nancy's Silhouette on the oval cookie. Fill in the outlined shape with the black icing, be careful not to use too much because her arms and legs are thin. Again, using the Gourmet Writer's Pen write the words "Nancy Drew" in the thin rectangle and the "Gameplay Overview," "Junior Detective," and "Senior Detective" on the 3 larger rectangles.

a. Hint: Look online or on the Nancy Drew videogames to see which designs to draw for the 3 larger rectangles. If it will help, instead of eyeballing Nancy Drew's figure, print off a picture of her silhouette to the size you will need and cut it out. You can then use the shape as a stencil to outline her silhouette.

Nancy Drew Detective Badge Cookies

By Stacy H.

Ingredients:

Cookies:

- 1½ cups powdered sugar
- 1 cup of butter, softened
- 1 teaspoon vanilla
- ½ teaspoon almond extract
- 1 egg
- 2 ½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

Icing:

- 1 cup confectioners' sugar
- 2 teaspoons milk
- 2 teaspoons light corn syrup
- ¼ teaspoon almond extract
- Black, yellow, red, and green food coloring

**For stars on the badges, use blue and green star shaped sprinkles. (Wilton Sprinkles, Jumbo Stars.)



Instructions for Cookies:

1. In large bowl, beat 1 ½ cups powdered sugar and the butter with electric mixer on medium speed, or mix with spoon. Stir in vanilla, ½ teaspoon almond extract and the egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate about 2 hours or until firm.

2. Heat the oven to 375°F. On lightly floured surface, roll half of the dough at a time 1/8 inch thick. Cut into desired shapes. On ungreased cookie sheet, place 2 inches apart.

a. For desired Nancy Drew badge shapes, view the badges in the games (for example, Alibi in Ashes) or find pictures online. Either eyeball the shapes or you can print out pictures in the size needed, cut out the badges, and use them as stencils.

3. Bake 7 to 8 minutes or until light brown. Remove from cookie sheet to cooling rack. Cool completely.

Instructions for Icing:

1. In a small bowl, stir together confectioners' sugar and milk until smooth. Beat in corn syrup and almond extract until icing is smooth and glossy. (If too thick, add more corn syrup).

- 2. Divide icing into 4 separate bowls.
- a. For the Junior Detective Badge.

i. In the first small bowl of icing add 8 drops of yellow food dye. Mix until blended. Spread the icing over the Junior Detective badge shaped cookies for the base color.

ii. In the second bowl, add 8 drops yellow, 1 drop of red, and 1 drop of green. Mix until blended. Add frosting to decorating bag with a very small tip. Use this darker gold frosting to create the designs on the upper portion of the badge as well as the words "Junior Detective."

iii. Use 12 blue stars and line them up on the bottom section of the badge. The first line should have 5 stars, the second line underneath should have 4, and the third line should have 3 stars.

b. For the Senior Detective Badge

i. In the third small bowl of icing add 1 drop of black food dye. Mix until blended. Spread the icing over the Senior Detective badge shaped cookies for the base color.

ii. In the fourth bowl, add 2 drops of black. Mix until blended, should be a dark grey. Add frosting to a decorating bag with another very small tip. Use this dark grey to create the designs on the upper portion of the badge as well as the words "Senior Detective."

iii. Use 12 green stars and line them up on the bottom section of the badge. The first line should have 5 stars, the second line should have 4, and the third line should have 3 stars.

If desired, make a line in the frosting separating the two sections of the badges. *If the icing is too dark, add more of the colorless icing to lighten it up.

Captain's Cove Cookie Fundae

By YoungChemist17



Ingredients:

- 4 medium ripe bananas
- 2 cups sugar
- 1 3/4 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 tsp baking soda
- 2 eggs
- 1 cup margarine, melted
- Vanilla ice cream
- Whipped cream
- Cherry

Instructions:

 In a mixing bowl, mix together sugar, flour, cocoa, and baking soda until well blended.
 Puree bananas and butter in a blender.
 Add to mixing bowl and mix until well blended.

3. Add eggs to batter and mix until well blended.

- 4. Cover and refrigerate 1 hour
- 5. Heat oven to 350 degrees F
- 6. Drop by the tablespoon full onto a baking sheet.
- 7. Bake in oven about 10 minutes or until cookies are firm to the touch.
- 8. Remove from oven and allow to cool

9. On plate, place cooled cookie, then a layer of vanilla ice cream, then a second cookie, then a second layer of vanilla ice cream, then a third cookie. Top with whipped cream and a cherry.

Tower of Hanoi Cookies

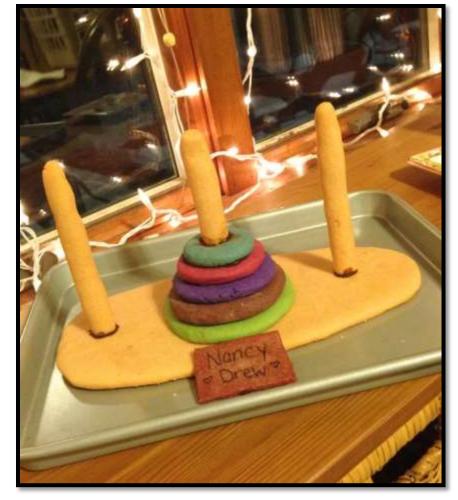
By Karina S.

Ingredients:

- 3 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter
- 1 1/3 cups sugar
- 2 large eggs
- 2 teaspoons vanilla extract

Directions:

In a medium bowl, sift together the flour, baking powder and salt. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter until smooth, about 2 minutes. Add the sugar and continue beating until the mixture is light and fluffy, about 3 minutes. Add the eggs one at a time,



beating between each addition, then add the vanilla.

Turn the mixer off. Add the flour and then beat just until combined.

Remove the dough, shape it into a disk about 6 inches wide and wrap it securely in plastic wrap. Refrigerate the dough for a minimum of 1 hour. (See Kelly's Notes.)

When ready to bake, preheat the oven to 350°F and line two baking sheets with parchment paper.

Remove the dough from the fridge and cut it in half. Roll half the dough between two pieces of wax paper until it's about 1/4-inch-thick. Using cookie cutters, cut out your desired shapes and place them roughly 2 inches apart on the cookie sheets. Repeat the rolling and cutting process with the remaining dough. (Leftover scraps can be re-rolled.)

Refrigerate the cut-out cookies for 15 minutes. (This helps them keep their shape when baking.) Bake the cookies for 9 to 11 minutes until pale golden, and then transfer them to a rack to cool completely. Frost and decorate as desired.

Chinese Moon Cookies

By Maria M.

Ingredients:

- 1/2 cup salted butter
- 1/4 cup sugar
- 2 egg yolks (1 if you don't brush them before baking)
- 1 cup all-purpose flour
- 1 cup red bean paste (traditionally that is used, but you can do your favorite jam)



Directions:

Preheat the oven to 375 degrees.

Stir the butter, sugar and 1 egg yolk together.

Mix in the flour.

Form the dough into a ball and wrap it in plastic wrap.

Refrigerate dough for about half an hour.

Unwrap the chilled dough and form small balls in the palms of your hand.

Make a hole with your thumb in the center of each mooncake and fill with about half a teaspoon of either paste or jam.

Brush each cake with the other beaten egg yolk and place on a cookie sheet. (Optional) Bake for about 10 to 12 minutes or just until the outside edges are slightly brown.

Nancy Drew Cursor Cream Cheese Sugar Cookies



By Kathryn L.

Ingredients:

- 1 cup butter softened
- 8 oz cream cheese softened
- 1 1/2 cups sugar
- 1 egg
- 1 tsp vanilla
- 3 1/2 cups flour
- 1 tsp. baking powder

Directions:

1. In a large bowl, beat butter and cream cheese until well combined. Add sugar and beat until fluffy. Add egg and vanilla and beat well.

2. In a small bowl combine flour and baking powder.

3. Add dry

ingredients to cream cheese mixture. Beat until well mixed.

- 4. Divide dough in half. Wrap each portion in plastic wrap and refrigerate until easy to handle. (about 1 1/2 hours).
- 5. Preheat oven to 350 degrees. Roll out 1/4" thick on a lightly floured surface.
- 6. Using cookie cutters, a glass, or just a knife, cut the various shapes needed. We used alphabet cookie cutters to help with the arrow cursors and a glass for the magnifying glass.
- 7. Use parchment paper for easy clean up on your baking sheet. Bake cookies 10-13 minutes depending on cookie size or until edges are brown.
- 8. Allow to cool completely.
- 9. Decorate accordingly (see below).

Frosting:

Mix water and powdered sugar until firm. Use food coloring for the different colors found in the cursors (black, blue, red, yellow) if desired. Decorate with sprinkles accordingly.

Captive Cookies

By Shanae P.

Ingredients:

- ½ cup butter
- ½ cup sugar
- ¼ cup brown sugar
- 1 tablespoon molasses
- ½ teaspoon vanilla extract
- 1 egg
- 2 cups flour
- ¼ teaspoon salt
- ¾ teaspoon baking powder
- 2 cups confectioners' sugar
- Approx. 30 red hard candies
- String

Instructions:

1. In a large bowl cream together butter and sugars until fluffy. Add molasses and vanilla extract, mixing until incorporated. Add egg and mix until light and smooth.

2. Sift together flour, salt, and baking powder. Fold dry ingredients into wet mixture. Blend only until flour is combined. Refrigerate for at least 1 hour and up to 2 days.

3. Remove wrappers from candies. Place candies in plastic bags and crush. Preheat oven to 375 degrees Fahrenheit.

4. Remove dough from refrigerator and roll out to desired thickness. Use the mouth of a glass (or a circular cookie cutter) to cut out the cookies. Place cookies about 1 inch apart on parchment paper lined cookie sheets. Cut a circle out of the center of the cookies with a knife. (or a smaller circular cookie cutter)

5. With a spoon sprinkle crushed candy into the cut out centers of cookies. Cut small arrow shapes out of cookie dough and place three arrows around outside of each cookie pointing inward. Place small chunks of candy on base of arrows. Poke small hole through top of cookies.
6. Bake 9 to 10 minutes. The candy should be melted and bubbling and cookies should just be starting to brown. Remove from oven and let cool for at least 10 minutes.

5. When cookies are cooled pull string through hole at the top of each cookie to resemble chain. Store in airtight container. Makes about two dozen cookies. Cookies can be eaten of hung on Christmas tree as ornaments.



Shadow Ranch Cake Cookies

By Shanae P.



Ingredients:

- ½ cup butter
- ½ cup sugar
- ¼ cup brown sugar
- 1 tablespoon molasses
- 1/2 teaspoon vanilla extract
- 1 egg
- 2 cups flour
- ¼ teaspoon salt
- ¾ teaspoon baking powder
- 2 cups confectioners' sugar
- 4 teaspoons milk
- ¼ teaspoon almond extract
- Food coloring

Instructions:

1. Preheat oven to 375 degrees Fahrenheit. In a large bowl cream together butter and sugars until fluffy. Add molasses and vanilla extract, mixing until incorporated. Add egg and mix until light and smooth.

2. Sift together flour, salt, and baking powder. Fold dry ingredients into wet mixture. Blend only until flour is combined. Refrigerate for at least 1 hour and up to 2 days.

3.Remove dough from refrigerator and roll out to desired thickness. Use the mouth of a glass (or a circular cookie cutter) to cut out the cookies. Place cookies about 1 inch apart on cookie sheet.

4. Bake 9 to 10 minutes. The cookies should just be starting to brown. Remove from oven and let cool for at least 10 minutes.

5. When cookies are cooled dip into white icing and let icing dry. Next use a toothpick to make a tulip blossom out of pinkish icing and the stem and leaf out of the green icing. Let icing cool. Makes about two dozen cookies.

Icing:

In a small bowl stir confectioners' sugar and milk until smooth. Add in almond extract. Divide into three bowls one bowl should have more icing than the other two. Using food coloring color one of the smaller bowls pinkish-red and other smaller bowl light green.

Jam Línzer Cookíes

By Michelle W.

Ingredients:

- 3 1/2 cups flour
- 2 sticks butter
- 1/2 cup light corn syrup
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1/2 tsp. vanilla
- 2 eggs
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- Optional Powdered Sugar
- Jam, Jelly, icing, etc. on the inside

Directions:

- 1. Mix butter and sugars
- 2. Add eggs, mix, add corn syrup and vanilla, mix
- 3. Add already mixed flour, salt, and baking soda
- 4. Roll dough out and cut circles cut out smaller circles or other shapes on half the cookies
- 5. Bake at 350 for about 5-7 minutes or until they are golden brown
- 6. Add jam, etc. to cookies without holes
- 7. Optional Make it a sandwich and sprinkle powdered sugar on the top



Jing-Jing Ling's Perfect Size Eights

By Reinaegh

Ingredients:

- 2 ½ cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup margarine or butter
- ¾ cup sugar
- ¾ cup brown sugar
- 1 tsp vanilla
- 1 TBSP EnerG-Egg replacer + ¼ cup water
- 2 cups mint chocolate chips

Directions:

Makes about 36 cookies. Preheat oven to 350*.

- 1. In Medium mixing bowl combine dry ingredients.
- 2. In large mixing bowl, cream butter and sugars.
- 3. Add vanilla and egg substitute, mixing well.
- 4. Add dry ingredients to wet ingredients mixings until just moist.
- 5. Fold in mint chocolate chips.
- 6. Spoon cookie dough onto cookie sheets about 1TBSP at a time, flattening slightly.
- 7. Bake cookies 9-11 min.



Secret of Shadow Ranch Phantom Horse Cookies



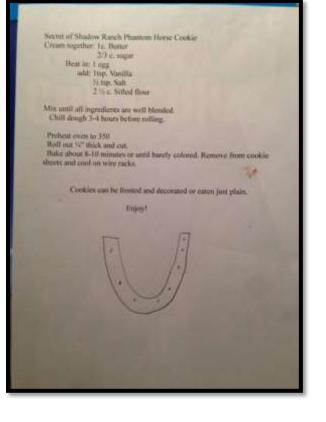
By Marlene S.

Ingredients:

- 1 cup Butter
- 2/3 cup Sugar
- 1 Egg
- 1 tsp Vanilla
- ½ tsp Salt
- 2 ½ cup sifted Flour

Directions:

- 1. Cream together butter and sugar.
- 2. Beat in egg.
- 3. Add vanilla, salt and flour.
- 4. Mix until all ingredients are well blended
- 5. Chill dough 3-4 hours before rolling.
- 6. Preheat oven to 350
- 7. Roll out 1/4" thick and cut.
- 8. Back about 8-10 minutes or until barely colored.
- 9. Remove from cookie sheets and cool on wire racks.
- 10. Cookies can be frosted and decorated or eaten just plain.



Death Threat by Cookie

By Carolyn H.

Ingredients:

- 1 1/2 cups powdered sugar
- 1 cup butter
- 1 ts vanilla
- 1/2 ts almond extract
- 1 egg
- 2 1/2 cups flour
- 1 tsp baking soda
- 1 tsp cream of tartar

Directions:

In a large bowl, beat powdered sugar, butter, vanilla, almond extract, and egg. Stir in flour, baking soda and cream of tartar. Cover and refrigerate for 2 hours.

Heat oven to 375 degrees F. Lightly grease cookie sheet with cooking spray. Cut into desired shapes and bake for 7-8 minutes.

Frosting:

1 8-oz. package cream cheese

1/2 ts vanilla extract

1 cup powdered sugar

In a bowl, beat cream cheese until smooth. Add vanilla and powdered sugar and mix. Add more sugar to taste.

I also used Betty Crocker gel icing for the writing.



Coral's Icon Cookíes

By Coral W.

Ingredients:

- 2 sticks of butter
- 2 eggs
- 2 and 1/4 cups of flour
- 3/4 cup of brown sugar
- 3/4 cup of white regular granulated sugar
- a pinch of ground ginger
- 3 packets of spiced apple cider mix
- 1 tsp. of vanilla
- 1 tsp. of baking soda
- 1 tsp. of salt
- 2 cups of white chocolate chips
- 1/4 cup of chopped macadamia nuts
- 1/4 cup of fresh squeezed lime juice (or according to taste)
- 1/4 cup of coconut shavings (or according to taste)
- 1 tsp. of cinnamon and sugar



Instructions:

First mix the white sugar, brown sugar, apple cider mix. Melt butter and stir in. Add the eggs and stir until fluffy. Then add vanilla. In a separate bowl add flour, baking soda, salt and ginger. Next blend both mixtures until fully blended. Refrigerate the cookie dough for about an hour. Pre-heat the oven to 375 degrees. Combine the coconut shavings, cinnamon, sugar and lime juice in a separate bowl. Roll dough into balls and coat it with this mixture. Then place it in the oven to bake for 9-10 minutes.

Choco Caramel Líttle Jackalopes

By Caitey G

Ingredients:

- 1 1/2 cup butter, softened
- 1 (3 ounce) package cream cheese, softened
- 1 1/4 cups flour
- 4-5 pieces of caramel, cut into small pieces
- Chocolate icing
- Powdered sugar (decoration)

Instructions:

Cream Butter and cream cheese in a medium mixing bowl. Beat until light and fluffy. Add flour, mixing well until a doughy texture appears. Add caramel and mix in well. On a floured surface, roll out dough evenly, but somewhat thick. Cut dough into little Jackalope shapes, and but on an oiled pan to bake. Put pan in oven, and bake at 375 degrees, and check after ten minutes. If cookies don't look quite ready (caramel not melting out), then bake for another five minutes. Let cool and then cut off extra caramel if desired. **WARNING: Antlers and other pieces may fall off any time during the cookie making, decorating, or eating process.** Use icing to decorate. Eat and enjoy.

Snowflake Display

Cover base of a plate with powdered sugar. Place cookies with antlers touching until in the shape of a snowflake.

Icing Recipe (Icing measurements vary, so please experiment and have fun!)

- Cocoa powder
- Powdered sugar
- Water
- Mix the ingredients together in a mixing bowl.



Nancy Drew Lemon Sugar Cookies

By Maria M.

Ingredients:

- 1 ½ sticks of unsalted butter, softened
- ½ cup sugar
- 1 egg
- 4 Tbsp lemon juice1 packed tsp. lemon
- zest
 ½ tsp. vanilla extract
- ¼ tsp. salt
- 2 cups all-purpose flour

Frosting:

- 16 oz. confectioners' sugar
- 3 Tbsp meringue powder
- 1/3 cup warm water
- Food coloring of your choice

Directions:

Beat butter and sugar until fluffy. Add egg, lemon juice, lemon zest, vanilla extract, and salt. Beat until blended. Slowly add flour to the mixture while beating on low speed.

Separate the dough and form into 3 discs. Wrap discs in plastic wrap and refrigerate for about 2 hours in order to stiffen the dough.

After the dough has stiffened in the refrigerator, preheat oven to 350°F. Roll out each disc of dough on a lightly floured surface until about ¼ inch thick. Cut into desired shapes.

Place cookies on ungreased cookie sheet about $1 \frac{1}{2}$ inches apart. Bake at 350° F for 8 -10 minutes or until slightly golden brown.

Frosting prep:

Beat confectioners' sugar, meringue powder, and water together at medium speed until stiff, about 6 minutes. Add desired food coloring. Keep frosting covered to prevent drying. Frost cookies after baking, when cool.



Magnifying Glass Vanilla Raspberry Cookies

By Maria M.

Ingredients:

- 2 ¾ cups all-purpose flour
- ¼ tsp. baking soda
- ¼ tsp. salt
- 2 sticks butter, softened
- ¾ cup granulated sugar
- 1 egg
- 3 tsp. vanilla extract
- raspberry jam

Directions:

In one bowl, combine flour, baking soda, and salt. In a separate bowl, beat butter and sugar until creamy at medium speed. Beat in egg and vanilla extract until well blended. Gradually add flour mixture while blending at low speed.

Roll out dough on lightly-floured surface to about ¼ inch in thickness. Mold into desired shape, such as Nancy Drew's handy magnifying glass. Bake at 350°F for 8 – 11 minutes or until slightly golden-brown. When the cookies are cool, microwave the desired amount of raspberry jam for 15 seconds then spread over center of cookies or in between cookies for an attractive and delicious finish.

Shimmer Dust by Wilton may be used to add a glowing dimension to the cookies.



Shoe Print Almond Pecan Cookies

By Maria M.



Ingredients:

- 2 ¾ cups all-purpose flour
- ¼ tsp. baking soda
- ¼ tsp. salt
- 2 sticks butter, softened
- ¾ cup granulated sugar
- 1 egg
- 1 tsp. almond extract
- ½ cup chopped pecans

Directions:

In one bowl, combine flour, baking soda, and salt. In a separate bowl, beat butter and sugar until creamy at medium speed. Beat in egg and almond extract until well blended. Gradually add flour mixture while blending at low speed. Fold in pecans with spatula.

Roll out dough on lightly-floured surface to about $\frac{1}{4}$ inch in thickness. Cut into desired shapes. Bake at 350° F for 8 – 11 minutes or until slightly golden-brown.

To make the shoeprint decoration pictured here, use *Sugar Sheets! Edible Decorating Paper* by Wilton and follow instructions on back of packet.

Icon Peanut Butter Cookíes

By Lauren C.



Ingredients:

- 250g Plain flour
- 100g Brown sugar
- ¹/₂ Teaspoon baking powder
- 65g Diced salted butter, slightly soft
- 1 Lightly beaten egg
- 65g Golden syrup
- 1 Tablespoon milk
- 65g Peanut butter

Icing:

- 250g Royal icing mix
- 30mL Cold water OR
- 2 Egg whites
- 450g Icing sugar

Directions:

- 1. Preheat oven to 170°C/350°F.
- 2. Sift baking powder and flours together into a bowl and mix until fully combined.
- 3. Add the butter and rub into the dry ingredients using fingertips, until the mixture resembles fine breadcrumbs.
- 4. In a separate bowl, mix the syrup, milk, peanut butter and egg. Make a well in the centre of the dry ingredients and pour in the liquid ingredients; combine together until a lump of soft dough forms.
- 5. Divide dough into small, flat discs. Cover each disc with cling wrap and chill in the fridge for 20-30 minutes.
- 6. Once chilled, place one disk between two large pieces of baking paper and roll out flat, until it is about half a centimetre thick.
- 7. Cut out cookies from the dough and place on a baking tray lined with baking paper, with space in between each cookie (to allow for spreading).
- Place tray on the bottom shelf of oven and bake for 15-20 minutes (depending on strength of oven), or until firm and golden brown in colour. Immediately transfer to cooling rack.
- 9. Once cooled, cookies can be iced and/or stored in an airtight container between layers of baking paper; they will keep for about a week.
- 10. To make icing, combine liquid and dry ingredients in a bowl and whisk for several minutes, until it forms a thick, smooth paste which has the consistency of toothpaste, and is bright white in colour. Icing can be stored in the fridge with the surface covered in cling wrap.
- 11. To ice, first pipe the outline of the image on the cookie and allow to set. The icing can be coloured; however if using liquid colours, only a small amount can be used, so as to not make the icing runny.
- 12. Once set, take some more icing and add water and/or liquid food colouring a few drops at a time, until the icing is the desired colour and is a smooth mixture which has a consistency that resembles runny custard. It should be just pourable.
- 13. Slowly pour, using spoon or piping bag, the icing onto the cookie, within the borders formed in Step 11. This will flood the area and cover the biscuit with smooth, shiny icing. Once set, more of the harder icing used for the borders can be piped on top to add detail, or it can be drawn on with edible ink pens.