

Pop'T Art Cookie
"The Official Disney Parks Cookbook – 100 Magical Recipes
From the Delicious Disney Vault,"
Pam Brandon & the Disney Chefs
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Yield: 6 cookies

Ingredients

For Sugar Cookie

1/2 cup granulated sugar
1 cup butter, room temperature
1 egg white
2-1/2 cups all-purpose flour, sifted
1/8 teaspoon Salt

Toppings

6 tablespoons strawberry jam

Glaze

1-1/2 cups powdered sugar
3 to 4 tablespoons milk
2 teaspoons vanilla extract
Food coloring

Preparation

For Sugar Cookie

1. Cream sugar and butter until fluffy in bowl of electric mixer fitted with paddle attachment. Add egg white and beat for 1 minute.
2. Slowly Add flour and salt and beat at medium speed until soft dough forms.
3. Cover and refrigerate for 30 minutes
4. Preheat oven to 300°F. Line a baking sheet with parchment or silicone baking mat.
5. Roll dough into a 1/4-inch thick rectangle on a lightly flour surface.
6. Cut into 6 (3x5-inch) rectangles.
7. Place cookies on prepared baking sheet and bake for 15 minutes, or until golden brown.
8. Remove from oven and cool.

For Topping

Spread 1 tablespoon strawberry jam on each cookie, leaving a border of about 1/8-inch around edges. Set aside.

For Glaze

1. Whisk powdered sugar, 3 tablespoons milk and vanilla extract in a pie plate until smooth. (Add additional milk if glaze is too thick.)
2. Set aside 2 tablespoons of glaze in a small bowl.
3. Dip each cookie, jam side down, in glaze to cover the jam. Set on a wire rack to dry.
4. Mix remaining glaze with desired colors of food coloring. Use fork to drizzle on cookies.