



3D HOUSE COOKIES



1. Gather your ingredients: 1 ½ cup sugar, 1 cup butter, 1 teaspoon baking powder, ½ teaspoon salt, eggs, 2 teaspoons vanilla, 2 ¾ cups flour, assorted candies, food dye, cookie cutters, powdered sugar and coconut.



2. Make your dough by combining sugar and butter into one bowl, then add the egg and vanilla. In a separate bowl, mix the salt, flour and baking powder. Mix the two bowls of ingredients together.



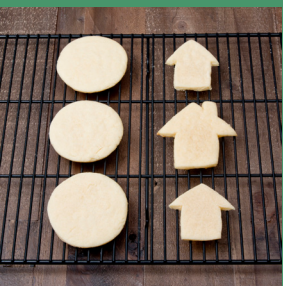
3. Roll out the sugar cookie dough.



4. Using a circular cookie cutter, cut out the base of the house cookies.



5. Using a knife, cut out the house shapes.



6. Bake for nine minutes and allow to cool completely.



7. Using powdered sugar, egg whites and water, make the frosting for the outline of your cookies. Make another bowl of frosting for flooding the houses, but use less powdered sugar this time to make a thinner frosting. Mix until each bowl reaches a good consistency.



8. Split each batch of frosting into three bowls. Dye one red, one black and one yellow. Mix for 5-7 minutes with a whisk.



9. Put the frosting into your piping bags and select your frosting tips. The outline should be thinner, and the flooding tip should be larger and wider. Pipe the outline of the house, and allow to dry.



10. Using the thinner frosting, flood the inside of the outline until it is completely covered. Before the frosting dries, place the decorations (windows, doors, etc.) using various Halloween candies. Allow to cool.



11. Repeat for the base.



12. As soon as you flood the base of the ground cookie, insert your house into the ground cookie. Hold it steady until it dries and can stand on its own.



13. If you want to add coconut for grass, dye the coconut green and add it to the ground cookie around your house.



14. Give each house its own personality, then place them side by side to make your own #HalloweenHills neighborhood!