

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

Sprinkle Heart Sugar Cookies

Turn simple vanilla sugar cookies into something special with a dollop of Queen Buttercream and a sprinkle of Unicorn Confetti!

Ingredients

Cookies

230g unsalted butter, softened
1 cup (220g) caster sugar
2 large eggs
2 tsp Queen Organic Vanilla Extract
3 cups (450g) plain flour
2/3 cup (100g) corn flour
1 tsp salt

Buttercream

Queen Buttercream Icing
1 tsp Queen Vanilla Bean Paste
Queen Rose Pink Food Colour

Method - Cookies

STEP 1

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

STEP 2

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

STEP 3

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

STEP 4

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Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Ingredients

Queen Yellow Food Colour
Queen Unicorn Confetti Sprinkles

Method - Cookies

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

Method - Buttercream

STEP 1

Prepare buttercream according to packet directions. Add Vanilla Bean Paste and mix to combine. Split buttercream into two bowls. Colour one with a few drops Rose Pink Food Colour and the other with a few drops of each Rose Pink and Yellow Food Colour to make a pastel orange.

STEP 2

Spread onto cookies and sprinkle with Unicorn Confetti.

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