



Happy Flower Cookies

INGREDIENTS: (makes about 20 medium cookies)

Cookies:

1 (1/2 cup)stick of butter (softened)
3/4 cup of sugar
2 eggs
1 Tablespoon of half and half
1 Tablespoon of vanilla
2 Tablespoons of instant coffee granules
2 to 2 1/2 cups of all purpose flour
1/4 teaspoon of salt
1/2 teaspoon of baking powder

Icing:

4 cups powdered sugar
1/4 cup water
3 Tablespoons meringue powder
1 teaspoon of clear vanilla flavoring
Chocolate-covered sunflower seeds
Round candy pearls

DIRECTIONS:

Cookies:

Cream together butter and sugar in a large mixing bowl.
Mix in eggs.
Place half and half and instant coffee granules together in a small cup. Mix until coffee dissolves. Add this mixture to the batter and combine well.
Gradually add dry ingredients and mix until smooth (use clean hands at the end, to knead into a soft ball of dough).
Preheat oven to 350F degrees.
Roll out cookie dough on floured counter.
Cut into circles (or whatever shape you want!)and place on a parchment-lined baking sheet.
Bake for 8 to 11 minutes until the edges are firm.
Gently slide parchment paper off of cookie sheet and onto a flat surface. Cool completely before removing cookies from paper.

Icing:

Beat together all ingredients and add powdered sugar until it becomes a thick glaze consistency.
Place about 1/3 of icing in a zip-top bag fitted with a small round piping tip.
Pipe icing around edges of cookie and allow this to harden.
Add water to remaining icing until it is a little thinner than the edge icing. Place it into a second zip-top bag fitted with a small round piping tip.
Fill center of cookie with icing, spreading it to the edges that have hardened.
Before icing is completely hard, set sunflower seeds and pearl in the shape of a flower.
Allow icing to harden completely.
Enjoy!!!