



# St. Patrick's Day Shamrock Cookies

## INGREDIENTS:

- 340g unsalted butter
- 1 ½ cups confectioners' sugar
- 6 egg yolks
- 1 tbsp vanilla extract
- ½ tbs salt
- 3 ½ cups all-purpose flour
- Use Royal Icing mixture
- Food colouring
- Crystal Sugar

## METHOD:

1. Preheat oven to 180 degrees. In a bowl, beat butter until smooth. Add confectioners' sugar and blend together. Beat in egg yolks, vanilla and salt. Stir in flour until completely incorporated. Wrap and chill dough about 30 minutes.
2. Roll dough to 1/4-inch thickness and cut heart shapes with a 1- 1 ½ -inch cookie cutters. Bake on parchment-lined baking sheets for 8 to 10 min until slightly golden around edges. Cool completely.
3. Ice cookies with a thin green tinted icing and sprinkle with white crystal sugar. Arrange cookies to form shamrock shapes, then paint icing stems on serving platter with a brush.

