

# SNOW GLOBE COOKIES

## INGREDIENTS:

### FOR SUGAR COOKIES:

- 1 cup salted butter
- 1 cup granulated sugar
- 1 egg
- 1 teaspoon Organic Almond Bakery Emulsion
- 3 cups all-purpose flour
- 2 teaspoons baking powder

### FOR SNOW GLOBE GLASS:

- 1 cup LorAnn Isomalt
- ¼ cup water
- Sprinkles (for inside)

### FOR ROYAL ICING:

- 2 tablespoons meringue powder
- 2 cups powdered sugar
- 3-5 tablespoons warm water
- ½ teaspoon Organic Madagascar Vanilla Extract



## DIRECTIONS:

### FOR SUGAR COOKIES:

1. Preheat oven to 350°F.
2. In a large mixing bowl, cream butter and granulated sugar for 2 minutes.
3. Scrape the sides of the bowl and add in the egg and almond emulsion. Mix until well combined.
4. Scrape the sides of the bowl and add in the flour and baking powder. Mix until a soft dough forms. (It should feel like play-doh. If it is too dry, add 1 teaspoon of water at a time until you reach the desired consistency.)
5. Roll the dough out onto a lightly floured surface until ¼ inch thick. Using cookie cutters, cut out the cookie dough into desired shape. Remove the center of ? of your cookies with a round cookie cutter.
6. Arrange on a silicone or parchment-lined baking sheet and bake at 350°F for 6-9 minutes. The cookies will

puff up and no longer look wet and glossy when they are finishing baking. (Keep an eye on them. The size of cookie cutters used will determine baking time.) Allow for cookies to cool completely before assembling.

#### **FOR SNOW GLOBE GLASS:**

1. Add the isomalt and water to a small sauce pan.
2. Bring to a boil over medium heat and boil until the mixture reaches a clear rolling boil, or until the temperature reaches 320°F.
3. Pour the mixture into half of the cookies that have the center cut out.
4. Allow the mixture to cool and harden completely.

#### **FOR ROYAL ICING:**

1. Once the mixture has cooled, make the royal icing.
2. To make the royal icing, whisk together the meringue powder and powdered sugar.
3. Add 3 tbsp of the warm water and allow the mixture to whip for 5 minutes or until stiff peaks form.
4. Add in the vanilla extract.
5. Now mix in more water, 1 tbsp at a time, until the mixture is thin enough to pipe easily. Remember, you can always add more water.
6. Color the icing, as you wish, and then begin to assemble the cookies.
7. Take the back of the snow globe (the full cookie) and pipe a thin border of royal icing.
8. Place the center piece of the snow globe (with the cut out, without the glass) onto the back.
9. Fill the center of the snow globe with sprinkles.
10. Pipe a thin border of royal icing on the center piece of the snow globe.
11. Place the top of the snow globe (with the glass) on to the snow globe
12. Decorate the top of the snow globe however you wish.
13. Allow the cookies to dry for 3 hours before handling and enjoy!

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