

Sugar Cookie Winter Wonderland

Placed on a mantel, a side table, or as a centerpiece, this little winter wonderland will please both young and old!



For the Winter Wonderland You Will Need:

One batch sugar cookie recipe
Two batches royal icing recipe

3" round cookie cutter
4" snowman cookie cutter
3" star cookie cutter
2 1/2" star cookie cutter
2" star cookie cutter
2" snowflake cookie cutter
1/2" heart cookie cutter
Avocado Gel Food Coloring
Black Food Coloring
Orange Food Coloring
Snowflake Sprinkles
Silver Glitter

Cookie House Template
Silver Dragees
Sparkling Sugar
Pink Gel Food Coloring
Sky Blue Gel Food Coloring
Small star tip (optional)
Disposable Decorators Bags

~~Bake all cookies before trying to assemble!!~~

Cookie Trees:

Outline all of the stars except for tree toppers in royal icing tinted with avocado gel food coloring. Tree toppers outlined in white and filled in with white royal icing. Sprinkled with silver glitter. While stacking the cookies, place a dollop of royal icing in the middle of each star to act as glue to hold the stars in place!

Out of the batch of sugar cookie dough, cut out the following shapes:

Large Trees (Makes 2):

- 6 – 4” stars
- 6 – 3 ½” stars
- 6 – 2 ½” stars
- 6 – 2” stars

To assemble the large trees, stack the following stars:

Starting with the base:

- 3 – 4” stars
- 3 – 3 ½” stars
- 3 – 2 ½” stars
- 2 – 2” stars

For the star topper:

- 1 – 2” star standing up

Small Trees (Makes 3):

- 9 – 3 ½” stars
- 9 – 2 ½” stars
- 9 – 2” stars

To assemble the small trees, stack the following stars:

Starting with the base:

- 3 – 3 ½” stars
- 3 – 2 ½” stars
- 2 – 2” stars

For the star topper:

- 1 – 2” star standing up





Snowman:

3 – 4” snowmen

3 – 3” round

Use:

White royal icing piped around the edges. Fill in with white spreadable royal icing. Let dry.

Grey royal icing for hat and scarf. Sky Blue royal icing for mittens, hat, and scarf outline.

Pink royal icing for plaid on scarf.

White royal icing for poof and fur around hat and mittens.

Black royal icing for eyes, mouth, and buttons.

Orange royal icing for nose.

Snowflakes:

Remember! No two snowflakes are alike!

10 – 2” snowflakes

Use: White and Sky Blue royal icing to outline and fill in. Silver dragees placed here and there on each snowflake to give them a little sparkle!





Sugar Cookie House:

6 – 2” stars

2 – ½” hearts

Use templates to cut out cookie shapes.

Cut the door out of one (1) of the “Front” cookie cutouts before baking! Save the door, and bake it along with the rest of the cookies!

Decorate 2 roof cookies, front of house, and door, and let dry completely before assembling house!

Assemble the house:

Pipe royal icing on all edges (except roof peak on front and back of the house), and box all four sides (front and back and sides) together to form the house. Place the house toward the back center of the base, leaving enough room in the front of the base for the cookie bushes to sit. Pipe larger dots around the base of the house.

Pipe white royal icing along the right edge of the door. Place in the doorway of the front of the house, at a slight angle as if the door is slightly opened (see photo).

Let the newly formed house that has been attached to the cookie base sit for about an hour to dry completely before attaching roof.

Sugar Cookie House Continued:

Attach the roof:

Pipe a generous amount of white royal icing along the peaks of the front and back of the house, and place both sides of the roof along the peak edges. Hold them in place for about three minutes to let the frosting begin to dry.

Pipe large dots along the top crease of the roof. Top each dot with a silver dragee. Let it dry completely, about one hour.

Pipe large dots around the peak and edges of the roof. Decorate with silver dragees.

Assemble the bushes:

Outline 6 – 2” stars with avocado royal icing.

Outline and fill 2 - ½” heart cookies with pink royal icing. \

For one bush:

Stack 3 – 2” stars on top of each other. (Be sure to use a dollop of royal icing between layers!)

Top with 1 – ½” heart.

Attach to front of the house (see photo for placement) using a dollop of royal icing on the bottom of each bush to act as the glue to hold it to the cookie base.

Finish the house:

Pipe large dots of white royal icing all around the cookie base to finish it off.