



wedding cake cookies;

1. (weh-dingh kehk koo-keez)
noun. Almond sugar cookies
iced and decorated to look like
a tiered wedding cake.
2. Produces 12 Servings.
3. Preparation 1 hour 40 mins.
4. Oven temperature set to 350.

Ingredients;

Almond Sugar Cookies

- 1 c. butter
- 1¹/₄ c. sugar
- 1 egg
- 1¹/₂ tsp. vanilla
- 1¹/₂ tsp. almond extract
- 1¹/₂ tsp. baking powder
- ¹/₄ tsp. salt
- 3 c. flour

Decorating

- 2-3oz chocolate
- candy melts for "icing"
- vegetable shortening
- candy pearls / decorations

Instructions;

Almond Sugar Cookies

1. In a large mixing bowl, cream together butter, sugar egg, vanilla, and almond extract. Then add in baking powder and salt and mix together.
2. In 3-4 portions add in the flour and mix until combined.
3. Roll the dough out to ¹/₃" - ¹/₂" thick, then freeze for 20 minutes.
4. Cut dough into circles. Each cookie requires 1 each 1", 1.25" and 1.5" circle. Recycle dough until all is used, but chill between cuts.
5. Bake 8-12 minutes. Remove and allow to cool completely.

Decorating

6. Melt chocolate in 30 second increments in microwave, and spread on base of each cookie to affix them in tiers. Allow to cool completely.
7. Melt candy melts, and add shortening to thin out as needed. Frost each layer, then decorate with candy pearls or other decorations.