



SOCCKER BALL COOKIES

Celebrate a game well played or a goal scored with these fun cookies.

15m

PREP TIME

10m

COOK TIME

220

CALORIES

5

INGREDIENT

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18 Servings

- 1 package (17 1/2 ounces) sugar cookie mix
- 2 cups icing sugar
- 7 teaspoons milk
- 4 teaspoons golden syrup
- 1/4 teaspoon black food colour

INSTRUCTIONS

1. Prepare cookie mix as directed on package. Roll out dough on floured surface to 1/4-inch thickness. Cut into round shapes with 2-inch cookie cutter. Bake and cool cookies as directed on package.
2. Mix sugar and milk in small bowl until smooth. Stir in golden syrup until icing is smooth and glossy. If icing is too thick, stir in a small amount of additional golden syrup. Divide mixture in half. Leave one half white for the background of the soccer balls. Stir black food colour into the remaining icing until well blended.
3. Ice cookies with white icing. Place 6 small circles of black icing on each cookie. Pull black icing out into white icing with toothpick to form 5 curved lines. Let cookies stand until icing is set.