

# HALLOWEEN GHOST COOKIES



115 G SOFTENED BUTTER

170 G SUGAR

1 EGG

1 TEASPOON VANILLA EXTRACT

ZEST FROM 1 LEMON

1 TEASPOON BAKING POWDER

165 G FLOUR

1/2 TEASPOON SALT

IN A LARGE BOWL, BEAT THE SUGAR AND BUTTER UNTIL LIGHT & FLUFFY

ADD EGG, VANILLA AND LEMON ZEST.

MIX BAKING POWDER WITH FLOUR AND SALT AND ADD GRADUALLY INTO THE EGG MIXTURE

SHAPE DOUGH AND WRAP INTO A PLASTIC WRAP. REFRIGERATE FOR AT LEAST 2 HOURS, PREFERABLY OVERNIGHT

ROLL THE DOUGH ON A FLOURED SURFACE AND CUT WITH GHOST COOKIE CUTTER. PUT THE COOKIES ON BAKING SHEETS AND BAKE AT A 175 DEGREE PREHEATED OVEN FOR 8-10 MINUTES

WHISK 2 EGG WHITES LIGHTLY WITH 1 TABLESPOON LEMON JUICE, THEN ADD 500 G ISING SUGAR AND BEAT UNTIL WHITE AND SMOOTH

WHEN COOKIES ARE COMPLETELY COOL DECORATE WITH ROYAL ICING  
ADD SOME BLACK PASTE COLOR TO THE ICING AND USE AS EYES

