

Voodoo Cookies

Ingredients

- 1 cup unsalted butter, softened
- 1 cup sugar
- 1 large egg
- 1 tsp. vanilla extract
- 3 cups flour
- 1 1/2tsp. baking powder
- 1/2tsp. salt
- Red and black cookie icing
- Chocolate chips and/or mini eyeball sprinkles

Utensils

- Baking sheets
- Fred's 'cursed' cookie voodoo doll cookie cutter/stamper or gingerbread man cookie cutter
- Rolling pin
- Wax paper
- Mixing bowls
- Whisk and spoon for mixing

Directions

1. Mix softened unsalted butter and sugar together with a whisk, until a light and fluffy cream is made.
2. Add eggs and vanilla extract. Mix well.
3. In a separate bowl, whisk your dry ingredients (flour, baking powder, and salt) together.

Voodoo Cookies continued

4. Add dry ingredients. Mix a little at a time into the butter and sugar cream. Mix until flour is completely absorbed. Note that the mixture may start to get a little thick, which may require using your hands towards the end.
5. Split dough in half and place between two sheets of wax paper. Roll the dough to your desired thickness.
6. Place in the refrigerator for 30 minutes. After 30 min, take out the dough, place on the counter, and carefully lift off one of the wax paper sheets. Lightly dust the cool dough and both sides of the voodoo cookie cutter with flour. If using a gingerbread cutter for substitution you don't need to dust with flour on both sides.
7. Preheat Oven to 350 degrees F.
8. Stamp, cut, then bake on an ungreased cookie sheet for 8-10 minutes or until cookies begin to look brown around the edges.
9. Now for my favorite part! Let the cookies cool down completely before decorating. Use icing, chocolate chips, and/or mini eyeball sprinkles to give your voodoo cookie its own unique look. Or leave them plain Jane. Either way, they'll look cute! And abracadabra! Trick or Treat give me something good to eat!