

Pink Ribbon Cookies

This variation of our All-Occasion Cookies recipe is decorated to support the Help Whip Cancer campaign.

- 1 lb (454 g) butter or margarine, divided (do not use vegetable oil spread)
- 1 pkg (510 g) devil's food cake mix
- 2 3/4 cups (675 mL) all-purpose flour
- Decorator Icing* (recipe follows)
- Red food colouring

1. Preheat oven to 350°F/180°C. In **Small Batter Bowl**, microwave two sticks of the butter on HIGH 1 minute or until melted. Slice remaining butter into 1/2-inch/1 cm pieces; add to melted butter, tossing to coat. Allow butter to stand 3-5 minutes or until softened.
2. Meanwhile, in large bowl, combine cake mix and flour; blend well using **Stainless Whisk**, breaking up any large lumps.
3. Whisk butter until smooth and free of lumps. If necessary, microwave butter an additional 10-20 seconds or until creamy and pourable. *Do not melt completely*. Pour butter all at once into dry ingredients, scraping butter from batter bowl. Mix until dry ingredients are incorporated and dough is smooth.
4. Turn dough out onto well-floured **Cutting Board**. With floured hands, gently knead dough, adding up to 1/2 cup/125 mL flour as needed to form a firm dough. Divide dough into three equal portions. Shape each portion into an 8-inch/20 cm disk. Generously flour Cutting Board again. Roll one disk of dough out evenly to 1/8-inch/4 mm thickness using **Baker's Roller®**. Cut cookie shapes using **Scalloped Bread Tube**; transfer to flat Baking Stone, 1 inch/2.5 cm apart.
5. Bake cookies 15-17 minutes or until edges are set. Cool 3 minutes on baking stone; remove to **Stackable Cooling Rack**. Cool completely.
6. Prepare *Decorator Icing* as recipe directs. Place 1/3 cup/75 mL of the icing into a separate small bowl; tint, one drop at a time, with red food colouring until desired shade of pink is reached.
7. To decorate cookies, pipe a white icing border around edge of one cookie; fill in with white icing until smooth. Immediately pipe a pink ribbon onto center of cookie. To sharpen corners of ribbon design, drag corners out slightly using **Cake Tester**. Repeat with remaining cookies. Let stand about 1-2 hours or until icing dries completely.

Yield: about 2 1/2 dozen cookies

Nutrients per serving (1 decorated cookie): Calories 280, Total Fat 15 g, Saturated Fat 8 g, Cholesterol 45 mg, Carbohydrate 35 g, Protein 3 g, Sodium 280 mg, Fiber less than 1 g

Decorator Icing

- 3 cups (750 mL) icing sugar
- 1 tbsp (15 mL) meringue powder (see Cook's Tip)
- 5-6 tbsp (75-90 mL) warm water

1. Combine icing sugar and meringue powder in **Classic Batter Bowl**. Add 5 tbsp/75 mL water; mix well.
2. Mix in additional water, 1 tsp/5 mL at a time, to form a thick icing that will flow into a smooth pool with a rounded edge.

Yield: 1 1/2 cups (375 mL)

Cook's Tips: Meringue powder (which contains pasteurized egg whites) is packaged in cans and can be found in stores that carry cake decorating supplies. Icing that has meringue powder in it will become smooth and hard once it has dried.

To pipe icing onto cookies, place a small, resealable plastic food storage bag inside **Measure-All® Cup**. Pour white icing into corner of bag. Twist top of bag; secure with a **Twixit! Clip**. Cut a small tip off corner of bag to allow icing to flow through. Repeat with pink icing.

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