THE J.M. SMUCKER Co

Halloween Cookies

Prep Time	Cook Time	Serves	Difficulty
45 mins	10 mins	60	N/A

Ingredients

- 1 cup (250 mL) All Vegetable Shortening
- 1/2 cup (125 mL) packed brown sugar
- 1 egg
- 1 can (300 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce
- 2 tsp (10 mL) vanilla extract
- 4 1/2 cups (1.1 L) **Five Roses®** All Purpose Bleached White Flour

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- 1/2 tsp (2 mL) baking powder
- 1/2 tsp (2 mL) salt
- **Glaze:**
- 3 cups (750 mL) icing sugar
- 6 tbsp (80 mL) milk
- food colouring (optional)

Directions

Step 1:

Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.

Step 2:

Cookies: Cream shortening and brown sugar in large bowl with electric mixer until well combined. Add egg, dulce de leche caramel flavoured sauce and vanilla. Beat until smooth. Mix in remaining dry ingredients.

Step 3:

Divide dough into 4 pieces.

Step 4:

Roll, on a lightly floured surface, each piece to a 1/4” (5 mm) thickness. Cut out desired shapes with 2”-3” (5 cm-7.6 cm) cookie cutters and place on prepared baking sheets.

Step 5:

Bake in preheated oven 8 to 10 minutes, or just until edges begin to colour. Cool on wire racks.

Step 6:

Glaze: Combine, in a separate bowl, icing sugar with milk. Divide glaze into small bowls. Add desired food colouring to each bowl.

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