



Earth Sugar Cookies

A tasty way to celebrate the earth and study geography!

Ingredients

Cookies

- 1 bag [Pamela's Sugar Cookie Mix](#)
- 8 TBSP butter or butter alternative
- 1 egg, large (or equivalent of 2 large eggs with egg replacer)

Ganache Coating

- 1 bag [Pamela's Vanilla Frosting Mix](#)
- 6 TBSP melted butter or butter alternative
- 4 TBSP warm water

Directions

Pre-heat oven to 350°. Soften butter in stand mixer, then add dry mix and egg, mixing until dough comes together. Roll out dough between 2 pieces of parchment or plastic wrap. Cut out cookies using round cookie cutters. If dough becomes warm or sticky, wrap in plastic and refrigerate for 30 minutes to an hour.

To make the continents: Use a world atlas or other map to trace the continent shapes onto wax paper - it should be the right size to fit on the size cookie you have made. Cut out the shape and transfer it to the cookie and then trace the shape onto the unbaked cookie with a paring knife. After baking, the shape will still be visible to use as guidelines for decorating.

Bake for 8 to 12 minutes until edges just start to brown. Now you have the outlines baked in the cookie.

GANACHE COATING:

Melt butter over hot water in double boiler. Add frosting mix and water and beat with a hand mixer until smooth. Add color slowly to desired tone.

If you want to get a raised effect, do the green continent and let it dry, then the blue around it and allow to dry, and finally the green one more time for height. To do the small islands a squeeze bottle of icing works well.

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