



Red, White & Blue Sugar Cookie Stars

Festive and fun! Made with our [Sugar Cookie Mix](#).

Ingredients

Vanilla Cookies (White)

- 1 bag [Pamela's Sugar Cookie Mix](#) (13oz.)
- ½ cup butter* or butter substitute, chilled
- 1 egg*, large or egg replacer equivalent
- 1 tsp vanilla

Raspberry Cookies (Red)

- 1 bag [Pamela's Sugar Cookie Mix](#) (13oz.)
- ½ cup butter* or butter substitute, chilled
- 1 egg*, large or egg replacer equivalent
- 1 tsp vanilla
- 1 TBSP seedless raspberry jam
- ¼ tsp red food coloring (Optional - will result in a brighter color)

Blackberry Cookies (Blue)

- 1 bag [Pamela's Sugar Cookie Mix](#) (13oz.)
- ½ cup butter* or butter substitute, chilled
- 1 egg*, large or egg replacer equivalent
- 1 tsp vanilla
- 1 TBSP Seedless blackberry jam
- ¼ tsp blue food coloring (Optional - will result in a brighter color)

Decorations:

- egg wash: 1 egg yolk mixed with 1 TBSP water
- sugar crystals - white, red and blue

*recommended for best results

Directions

For each flavor, do the following:

Cream butter in the bowl of a stand mixer until soft. Add egg, vanilla, (jam for red or blue) and sugar cookie mix, and mix until well combined, scraping down bowl as needed. Spray two pieces of parchment paper, gather and flatten the dough slightly, then roll between the two pieces of parchment to desired thickness, usually about ¼ " thick. Place rolled dough with parchment on cookie sheet and chill.

Cutting, Baking and Decorating:

Preheat oven to 350°, with rack in the center of the oven.

Working with one piece of dough at a time; remove top piece of parchment, cut out cookies in

desired shapes and sizes, remove dough from around the cookies (save dough and reroll). Using a metal spatula, place cookies on a parchment-covered sheet pan to bake (leave room for cookies to expand). Lightly brush cookie tops with egg wash, then sprinkle with desired sugar crystals.

Bake one pan at a time, 8 to 13 minutes, depending on thickness, until edges are just starting to turn golden. Remove to cool on a rack. Repeat process until all cookies are cut, decorated and baked.

Storing:

Cookie dough can be stored in the refrigerator, after being rolled between the parchment, and the whole sheet pan wrapped well in plastic wrap (to avoid cookie dough from drying out), for a week, or in the freezer for three months. Baked cookies store well in cookie tins with layers of wax paper in between.

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