



Shamrock Sugar Cookies

These are festive cookies for St. Patrick's Day.

Ingredients

- ½ cup (1 stick) butter or butter alternative
- 1 (13 oz) bag [Pamela's Sugar Cookie Mix](#)
- 1 egg, large (or prepared egg replacer equivalent to 2 large eggs)
- Coarse green sugar crystals or green sprinkles, for decorating

Directions

Preheat oven to 350°. Soften butter in bowl of electric stand mixer with paddle attachment, then add Sugar Cookie Mix and egg, mixing until dough comes together. Roll out dough between two pieces of parchment paper or plastic wrap until it is about ¼ inch thick. Cut out cookies using shamrock cookie cutters, or using a knife for free-form cutting. If dough becomes warm or sticky, wrap in plastic and refrigerate for 30 minutes to an hour. Gather scraps of dough from around cookies to roll out again; continue to roll and cut until all the dough is used. Sprinkle cookies with green sugar crystals or sprinkles, pressing them lightly into tops of cookies. Transfer cookies to parchment-lined cookie sheet. (You can use the same parchment paper you cut the cookies on; simply transfer the parchment paper with cookies to the cookie sheet.) Bake for 8 to 12 minutes until edges just start to brown.

VARIATION

Instead of decorating with sugar crystals or sprinkles, decorate cooled cookies with your favorite frosting or royal icing.

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