

Turkey Sugar Cookies

Recipe Courtesy of Melissa at Fireflies and Mudpies

Photos of recipe available at <https://www.firefliesandmudpies.com/turkey-sugar-cookies>

Ingredients:



2 cups sugar



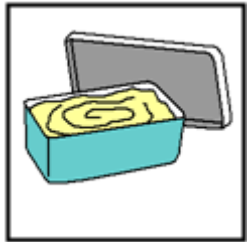
2 tsp baking powder



2/3 cup unsalted butter, softened



1 tsp baking soda



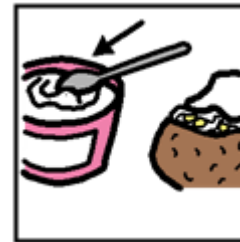
1/2 cup shortening



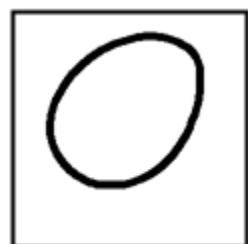
1 tsp salt



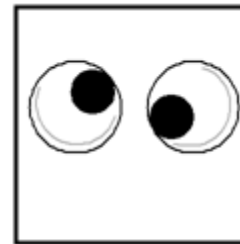
4 tsp vanilla extract



1 1/3 cups sour cream



2 eggs



1 package candy eyeballs



5 1/3 cups flour



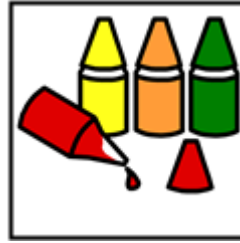
3 cups powdered sugar

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Ingredients (Continued):



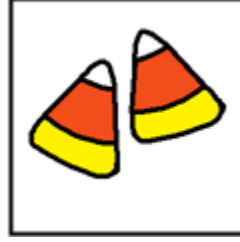
1 stick of unsalted butter, softened



Red and orange food coloring

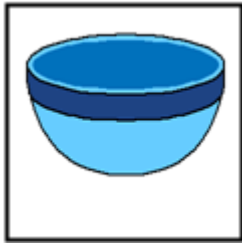


3 tBsp milk

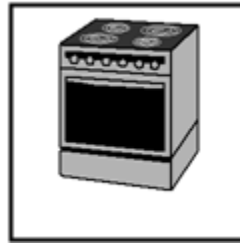


Candy corn

Supplies:



Bowls (big and multiple smalls) and spoons



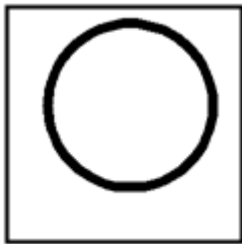
Oven



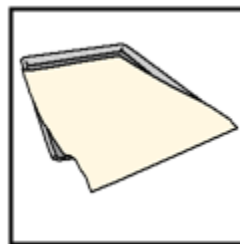
Rolling pin



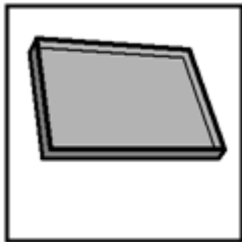
Mixer



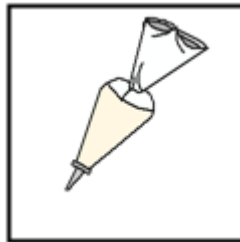
Round cookie cutter



Parchment paper



Cookie sheets and cooling rack

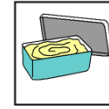
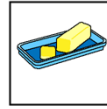
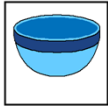


Piping bag with Wilton tips #1 and #2

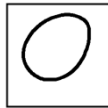
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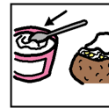
1. Preheat the oven to 350F.



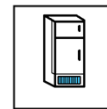
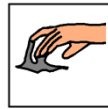
2. In the bowl, cream together butter, shortening, sugar, 2 tsp



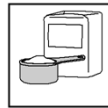
vanilla extract, and 2 eggs.



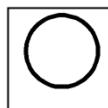
3. Mix in the flour, baking powder, baking soda, sour cream,



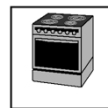
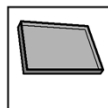
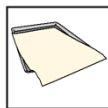
and salt. The dough will be sticky and soft. Chill until firm.



4. Roll the dough out on a well-floured surface.

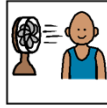
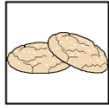


5. Cut circles with a cookie cutter. Place the cutouts on a



parchment-lined cookie sheet and bake for 8-9 minutes.

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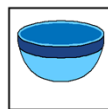
6. While cookies are cooling, prepare the frosting by mixing



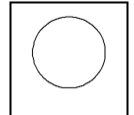
one stick of unsalted butter with 3 cups of powdered sugar,



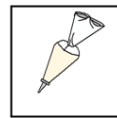
1 tsp of vanilla extract, and 3 TBsp of milk.



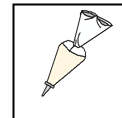
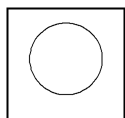
7. Divide the frosting into 3 small bowls. Stir red food coloring



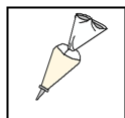
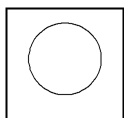
into one, orange into the other, and leave the last uncolored.



8. Spoon the orange frosting into a bag fitted with a #2 tip.

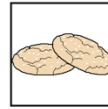
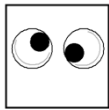
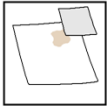


9. Spoon the red and white frosting into bags with #1 tips.

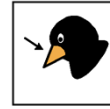
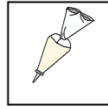


10. Use the white frosting to secure 11 candy corns in an arch.

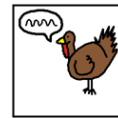
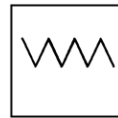
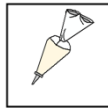
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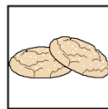
11. Stick on two candy eyes to each cookie.



12. Use the orange frosting to make a triangle beak.



13. Use the red frosting to make a squiggly gobbler.



14. Decorate all the cookies. Enjoy!



Photo courtesy of:

<https://www.firefliesandmudpies.com/turkey-sugar-cookies>