



Melted Snowman Cookies

Makes: 16 cookies

Prep Time: 35 minutes Cook Time: 10 minutes

Total Time: 1 hour plus cooling time 45 minutes

Ingredients

- [Perfect Iced Sugar Cookies](#) or Betty Crocker Sugar Cookie Mix (see Chef's Note)
- 12 ounces white candy melts or [Royal icing](#)
- [Black sugar pearls](#) or [black candy confetti](#) for eyes and buttons
- [Orange candy-coated sunflower seeds](#), orange jimmies or tiny candy carrots for noses
- [White sparkling sugar](#)
- [Various festive sprinkles](#)

Instructions

Prepare cookie dough per the recipe instructions in the link above. After rolling out the dough, cut 16 2.5-inch circles and 16 1-inch circles. Continue the recipe and bake. Once cooled, prepare the frosting.

Bring a small pot with 1-2 inches of water to a simmer. Place the candy melts in a metal or glass mixing bowl that fits on top of the pot without touching the water. Set the bowl over the simmering water, stirring frequently until the discs are melted and smooth.

Set a piece of waxed or parchment paper under the cooling rack with the cookies. Place a dot of the melted candy coating on the bottom of a small cookie, adhering it toward one edge of a larger cookie. Once that has set, spoon coating over the entire cookie, allowing some to spill over the edge of the bottom cookie.

Immediately place two black sugar pearls or confetti pieces on the small cookie for eyes and an orange candy-coated sunflower seed or jimmy in the center for a carrot nose. Place three sugar pearls or confetti sprinkles as buttons on the bottom cookie. If desired, decorate with other festive sprinkles and a sprinkling of white sanding sugar all over the snowman.

Allow to dry completely, then store in an airtight container.

Chef's Note:

If you want to use the boxed cookie mix, in a large bowl or in the bowl of a stand mixer fitted with the paddle attachment, add the cookie mix, 1/2 cup softened unsalted butter, and 1 large egg. Mix with a wooden spoon or the mixer until a soft dough forms.

Roll about 2/3 of the dough into walnut-sized balls for the snowman bodies. Flatten them slightly and place on the prepared baking sheet. Roll the remaining dough into marble-sized balls for the snowman heads and place them on the cookie sheet; do not flatten these. You should have an equal number of bodies and heads.

Bake 8-10 minutes or until the edges are barely golden. Cool on the baking sheet for about 5 minutes, or until cookies are firm enough to be transferred to a cooling rack. Cool completely before decorating.