cotton candy sugar cookies

A picture containing indoor

Description automatically generated

*Cotton Candy Sugar Cookies are perfect for baby showers, gender reveals and birthday parties - they are almost too cute to eat! Cotton Candy artisan flavor adds just the right touch to tender Vanilla Sugar Cookies, which are incredibly thick and soft. Paired with easy Royal Icing with a hint of Cotton Candy flavor as well, they are the perfect sugar cookies for celebrating everything pink and blue!*

These **Cotton Candy Sugar Cookies**decorated for a "New Baby Joining the Pack" surprise party may be my favorite custom cookies ever!  Pink or Blue? He or She? These are perfect not only for a gender reveal, but also for a baby shower or Puppy Dog Pal birthday party for a special little one that loves all things puppy!  Whether you're Team Pink or Team Blue, these Frogs & Snails and Puppy Dog Tails themed cookies were so much fun to bake and decorate! Baby Snyder, we woof you and welcome you to the family!

**INGREDIENTS**:

**CREAM CHEESE SUGAR COOKIES**:

3 cups + 2 Tablespoons (390g) all-purpose flour

2 Tablespoons cornstarch

1 and 1/2 teaspoons baking powder

1/2 teaspoon salt

1 cup unsalted butter (softened to room temperature)

4 ounces block cream cheese (softened to room temperature)

1 cup (200g) granulated sugar

1 large egg (room temperature)

1 Tablespoon pure vanilla extract

1 teaspoon Amoretti Cotton Candy Artisan Flavor

**FROSTING**: (for Bakery Frosting see SnowflakesandCoffeecakes.com)

**EASY ROYAL ICING**:

4 cups powdered sugar

3 Tablespoons meringue powder

1 Tablespoon corn syrup (Karo)

1 Tablespoon clear vanilla extract

½ teaspoon Amoretti Cotton Candy Artisan Flavor

8-10+ Tablespoons water (room temperature)

AmeriColor Soft Gel Food Coloring (strongly recommended!)

**FOR DECORATING**: Royal Icing, Sprinkles, Dragees and Sparkling Sugar (optional)

**SPECIAL EQUIPMENT:**

* Cookie cutter(s)
* Rolling pin (wooden Joseph Joseph Rolling Pin works the BEST for these cookies!)
* Large baking sheets
* Silicone Baking Mats or Parchment Paper
* Piping Bags & Tips
* Airbrush System (optional)
* Stencil (SweetPinkOlive)
* AmeriColor AmeriMist Super Black food color

**HOW I MAKE THESE**:

1. Set butter, cream cheese and egg out to warm to room temperature.
2. In a medium bowl, whisk together the flour, cornstarch, baking powder and salt; set aside.
3. In a large bowl using a hand-held mixer or stand mixer fitted with a paddle attachment, beat the butter and cream cheese on medium speed until completely smooth and creamy (about 3 minutes). Add the sugar and beat on medium high speed until light and fluffy, about 2 minutes. Add in the egg, vanilla extract and cotton candy artisan flavor and beat on high speed for another minute. Scrape down the sides and bottom of the bowl as needed between additions.
4. On low speed, slowly mix half of the flour mixture into the wet ingredients just until combined; add remaining flour mixture and again mix just until combined. This cookie dough will be really soft and creamy!
5. Generously flour your work surface and rolling pin. Divide dough into half and place on top of a parchment paper sized for your baking pans. Roll each half to a ¼-inch thickness (you will need to re-flour your rolling pin periodically to keep the dough from sticking). The rolled-out dough can be any shape, as long as it is evenly 1/4-inch thick. We’re rolling the cookie dough out BEFORE chilling it, which isn’t typical for most sugar cookie recipes – but this is a great trick! The dough is so much easier to roll out before it’s chilled.
6. Stack the pieces, with parchment paper between the two and a single piece of parchment paper on top, onto a baking sheet and refrigerate for at least 2 hours and up to overnight. Chilling is mandatory for this cookie dough, so that the cookies will keep their shape when baked.
7. The next day, preheat oven to 350°.  Line 2-3 large baking pans with parchment paper (I prefer parchment paper over silicone baking mats for these cookies).
8. Remove one of the chilled cookie dough pieces from the refrigerator. The dough will seem very hard, but it’s softer than it appears! Immediately cut into shapes with cookie cutters that have been dipped in flour. Place each cookie about 2 inches apart on prepared baking sheets. Re-roll dough scraps until all the dough is shaped. Repeat with remaining cookie dough.
9. For 3-inch cookies, bake for 11-12 minutes until VERY lightly golden around the edges. Make sure you rotate the baking sheet halfway through bake time. If your cookie cutters are smaller than 3 inches, bake for about 7-10 minutes. If your cookie cutters are larger than 3 inches, bake for about 12-13 minutes. Every oven is a little bit different, so watch your first batch when baking and time accordingly. **DO NOT OVERBAKE!** The cookies don’t spread much when they’re baking, so they will stay around ¼-inch thick. These are thick sugar cookies! Be sure not to overbake these as they’ll lose their softness.
10. Allow cookies to cool on the baking sheet for 5 minutes. Transfer the parchment paper together with the cookies to a cooling rack to cool completely. Once completely cool, decorate with Bakery Frosting or Easy Royal Icing and sprinkles (Bakery Frosting is easier for little ones…)
11. **TO MAKE EASY ROYAL FROSTING**: In the bowl of a stand mixer fitted with a paddle attachment, add the ½ cup room-temperature water and meringue powder and dissolve on low (do not use a whisk attachment) for a minute or two. Once dissolved and slightly frothy, add all the powdered sugar, vanilla extract and cotton candy artisan flavor and begin to mix on low. Add the karo syrup as it all starts to come together. Turn your mixer up to medium-high speed and beat for 5 minutes or until stiff peaks form. **BE SURE NOT TO OVERMIX!**  Once still peaks form, it’s enough. If you overmix, the icing can become crumble after it dries on your cookies.
12. At this point, you will use the Royal Icing as a base – divide as appropriate and add additional water a little bit at a time so that you have the right consistency for outlining, detail and flooding.
13. For flood consistency (usually what you will use the most of) - the icing should drizzle down in a ribbon and smooth out within 10-15 seconds with the frosting in the bowl. If it's too thick, add a little more water (a teaspoon at a time). If it's too thin, add a little more sifted confectioners' sugar (a tablespoon or two at a time).
14. When you're not working directly with the Royal Icing (for example, you’ve split the icing into separate bowls and colored with a few drops of food coloring), place a damp paper towel directly on the surface of the Royal Icing. It will start crusting immediately when exposed to air, and by placing the damp towel directly on top it will prevent it from hardening.
15. **FROST & DECORATE:** Pipe or frost completely cooled cookies **one at a time**, outlining and flooding the cookie with white Royal Icing.
16. Allow decorated cookies to set and dry completely before storing – keep parchment paper between each layer or place cookies in individual self-sealing bags for easy freezing and serving.
17. This Easy Royal Icing usually sets in about 2 hours at room temperature, depending on the temperature and humidity. If you're layering royal icing onto cookies for specific designs and need it to set quickly, place cookies in front of a fan heater (set on low heat), box fan or oscillating fan to help speed it up – you’ll need at least 1 hour between layers. Letting your decorated cookies dry in front of a fan will also increase the “sheen” or “shine” of the frosting, rather than a flat matte finish if dried slower only at room temperature.
18. **STENCIL**: For stenciling with either royal icing or airbrush food color, make sure base coat of royal icing dries overnight before airbrushing and decorating.
19. For a puppy dog print finish, I airbrushed these cookies with a stencil and AmeriColor Super Black.
20. Puppy dogs and details were added with Royal Icing.
21. For best results, allow frosting to set and dry **24-HOURS** before storing – keep parchment paper between each layer.

**YIELD**: Makes about 24 (three-inch) cookies

**NOTES**: These cookies will stay fresh in an air-tight container at room temperature for up to 3 days or in the refrigerator for up to 1 week.

**MAKE AHEAD TIP:**  Plain baked cookies freeze well up to 1 month. Thaw overnight UNOPENED on your kitchen countertop before decorating.

**FOR PARTIES:**  I package cookies individually in self-sealing clear cellophane cello bags (Pack It Chic are my favorite brand).  Make sure cookies are completely dry after decorating before packaging.  To make ahead, place individually wrapped and sealed cookies in a larger airtight container and freeze.  Thaw on your countertop before serving - do not thaw in refrigerator (you are trying to minimize moisture during defrosting, which can cause your frosting designs to run or bleed).

**TO KEEP THESE COOKIES SOFT**: These cookies will stay soft and fresh in an air-tight container at room temperature for up to one week.

*Original recipe created by Snowflakes & Coffeecakes; published March 2022.*

*© SnowflakesandCoffeecakes. All images, attachments & content are copyright protected. All rights reserved. Please do not use my images without prior permission. If you want to republish this recipe, please re-write the recipe in your own words, or link back to* [*www.snowflakesandcoffeecakes.com*](http://www.snowflakesandcoffeecakes.com) *for the recipe.*

*Tried it and loved it? Snap a picture and share it with me on Instagram*[*@SnowflakesandCoffeecakes*](https://www.instagram.com/snowflakesandcoffeecakes/)*and by using the hashtag*[*#SnowflakesandCoffeecakes*](https://www.instagram.com/snowflakesandcoffeecakes/)*.*