green ghost sugar cookies



cook time:	prep time:	featured product:
10	**40**	**spring mix plus**

delight all the ghouls and boys at your next halloween party with this green ghost sugar cookies recipe! these cookies are super cute, delicious and surprisingly healthy. packed with baby kale SPRING MIX, you won't even taste the greens underneath the classic vanilla flavor. trick or treat?

ingredients

makes 1.5 to 2 dozen

1 packed cup **organicgirl© spring mix plus** ? , minced
2 sticks unsalted butter, softened
? cup sugar
1½ teaspoons vanilla
1 egg
2½ cups all-purpose flour
½ teaspoon fine sea salt
¼ teaspoon baking powder

for the icing:
4 cups powdered sugar, sifted
2 tablespoons meringue powder or 1 egg white
1 teaspoon vanilla extract
¼ cup water

black edible decorator marker or black icing
candy eyes

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. beat butter, spring mix plus and sugar in a large bowl until smooth and creamy. beat in vanilla, then egg until smooth.

2. in a medium bowl whisk together flour, salt, and baking powder. mix into butter until smooth.

3. divide dough in half, shape each half into a disk, wrap tightly and refrigerate at least 1 hour.

4. preheat oven to 350F and line 2 baking sheets with parchment.

5. let dough sit at room temperature until soft enough to roll out without cracking and roll out on a lightly floured surface to ¼" thick. use ghost cookie cutter to cut out cookies as close together as possible. reroll and cut out dough scraps one time.

6. place cookies on baking sheets and bake until light brown, 10-12 minutes, rotating the pans in the oven halfway through baking. cool completely.

7. using an electric mixer, combine powdered sugar and meringue powder or egg white. mixing on low speed, gradually stream in vanilla and water. continue to mix until it is a smooth, thin consistency. transfer to a piping bag or clean, plastic freezer bag. if using a freezer bag cut off a small tip from one corner of the bag for piping. use the icing to outline then fill each cookie.

8. decorate with candy eyes and use black decorator marker to draw a mouth.