

Cinco de Mayo Cookies

A Tutorial by
Lee Ann Clark of
Sugar Mama Cookies

Ingredients & Supplies

- Skull sugar cookie cutter
- Piñata sugar cookie cutter
- 20-second royal icing placed in squeeze bottle with a #4 tip to flood: white, red, electric green, yellow, regal purple, black and turquoise
- 10-second royal icing in piping bags: white, red, electric green, yellow, regal purple, turquoise
- Sanding sugar: red, purple, yellow, turquoise, green
- #1S tip
- #1 tip
- #4 tip
- Squeeze bottle



Sugar Cookie Recipe

2 3/4 cups all-purpose flour
1 tsp baking powder
1 cup unsalted butter-room temp
1 1/2 cups white sugar
2 eggs
1 teaspoon Mexican vanilla
3 to 4 tablespoons buttermilk

1. Preheat oven to 375 degrees F.
2. Cream the butter, buttermilk and sugar until smooth. Add eggs and vanilla. Gradually blend in the dry ingredients. Mix well.
3. Place on a floured surface and work dough until dough is keeping its shape, firm like soft play dough. Roll out and cut out cookies with cookie cutters. Bake for 10 min. Cool and decorate!

Cinco de Mayo, a holiday on May 5, celebrates the Mexican victory over the French forces in 1862. The holiday is also recognized throughout Canada, Caribbean, Jamaica, Australia, New Zealand and even France; all emphasizing the Mexican culture and cuisine. What has always intrigued me about this celebration is the use and importance of vibrant colors, a constant theme throughout all parts of the celebration. Growing up in South and Central Texas, I have always desired to explore the many angles of this yearly festivity.

The Cinco de Mayo celebration includes street festivals with food, dancing and, of course, Mexican-inspired cocktails. Think Margaritas! Many of the traditional Mexican desserts include flan, churros, and tres leches cake and, being a cookie artist, my approach to honoring this fiesta is with sugar cookies. I have chosen to highlight the sugar skull cookie because it has become so popular in Mexican festivities, and it is so colorful it fits right into this celebration. I am also including a piñata cookie for kids to participate in decorating because of its influence seen at birthday parties both here and abroad.

I used the Sweet Spirits of the Dead Cookies Stamps from World Market, for the skull cutter. These can not only be used to cut the shape out but you can stamp the cookie and then fill in or leave plain.

These cutters can also be used as a decorating guide when you're in need of inspiration. I added a few more dots and lines to make my skull full of color and design.

Skull Cookies

1. Bake and cool sugar cookies made with the skull sugar cookie cutter using the above sugar cookie recipe.





4. Flood the cookie with 10-second white royal icing. Allow the skull cookies to dry 24 hours. This time allows the icing to be hard enough to use an edible marker to draw the outline and prevents the colors from bleeding too much. I use the yellow marker as this helps me in getting everything spaced out. There are a plethora of fun sugar skull designs to inspire you on the internet to come up with your own special design. As you will see, the sugar skull is basically lines, swirls and dots.
5. Draw with the yellow edible marker, starting with the mouth and center of eyes to get an idea of where to place all the swirls and dots.
6. Begin tracing your yellow lines with the 20-second icing using all #1s tips - alternating all the bright colors.
7. Allow 2 hours to dry.





Piñata Cookie

This cookie is easy enough for the kids to do using sanding sugar. It makes for a fun, engaging activity to introduce cookie decorating.

1. Outline the cookie with 20-second red royal icing.
2. Draw the inside lines, allowing 15 minutes to completely set up.
3. Start with the feet on the Piñata cookie and fill area with the 10-second red royal icing.
4. Then sprinkle it with the red sanding sugar. Pat the sugar gently and then lift the cookie to shake off any loose sugar.
5. Next color is purple. Again, fill the area with 10-second icing and then sprinkle with purple sanding sugar. Pat the sugar gently then lift the cookie and shake off extra sugar.
6. Repeat the same for the yellow, then on each side of the blanket (square in the middle) do turquoise. Then repeat for the blanket in the middle, which is green. Last step is the head and it is red.
7. Let the cookie set up for 15 minutes.
8. Using the black 20-second royal with the #1 tip, draw the harness.
9. Using the white 20-second icing and the #1 tip, place a dot for the eye. Give the eye about three to five minutes to set up and place a black dot in the middle of the white dot.

Your Cinco de Mayo Piñata is ready for the party.
Allow 24 hours to dry completely.

**Grab a party tray,
plate up your cookies and
you are ready for the
Cinco de Mayo celebration!
Happy cookie decorating!**



Lee Ann Clark, owner and lead baker/cookie artist of Sugar Mama Cookies in Marble Falls, Texas was born and raised in a military family of nine, many of whom share the creative gene; expressed in a variety of mediums. Lee Ann was always inspired by her mother's baking abilities and generous nature and enjoyed apprenticing in the kitchen when the opportunity was given. In 2008, her hobby grew into a small home-based cottage business and has since developed into a full-time business with expansion to a commercial kitchen. Lee Ann is known around her hometown for her almost to-beautiful-to-eat cookies as she takes extreme pride in making sure every sweet that goes out of her door is exactly as the customer has specified and only the finest ingredients are used in each order. Lee Ann offers not only hand decorated sugar cookies, but also all-occasion cakes, cheesecakes and homemade dessert buffets.