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Easter Bonnet Cookies



As an edible holiday project, these beautiful, bonnet-shaped cookies are just about the best. Use the sugar cookie recipe below--or store-bought cookie dough, if you want to save time--for the bonnet. Then get out the frosting and candy and start decorating. Whether you are planning to serve them to your guests at Easter or eat them yourselves in celebration of spring, you and the kids are bound to have a ball.

What you'll need

1 cup butter, softened

1 cup sugar

2 eggs

2 tsp. vanilla extract

3 cups all-purpose flour

1/2 tsp. salt

1 tbsp. baking powder

Decorations, such as frosting, tubes of decorating gel, sprinkles, fruit leather

How to make it

1. In a large bowl, beat together the butter and sugar until fluffy. Beat in the eggs and vanilla extract, then stir in the dry ingredients and combine well. Divide the dough and roll it into 2 logs, one about 10 inches long and 2 inches in diameter, and one about 10 inches by 1 inch. Wrap them in plastic and refrigerate until firm, at least 3 hours.
2. Heat your oven to 400 degrees. Cut the logs into 1/4-inch slices and bake on greased cookie sheets for 8 to 10 minutes for the large slices and 5 to 7 minutes for the small. Cool on wire racks.
3. Stack the small cookies on top of the large ones, gluing them in place with a dab of frosting. Frost the bonnets, then decorate them with gel icing, sprinkles, and fruit leather ribbons. Makes about 40 bonnets.