

US Locally Sourced Ingredients

Spring Summer 26 Cookies

Coconut Lime



Ingredient	Price	Where to Buy/Link
Lime Curd	\$8.99-17.98	Amazon & Walmart

Dirt Cake



Ingredient	Price	Where to Buy/Link
Halal Gummy Worms	\$12.99-13.99	Amazon & Amazon
Kosher Gummy Worms	\$36.99-45.04 (12 pk)	Surf Sweets & Amazon
Cookies and Cream	\$2.77-3.37	Amazon & Walmart

Lemon Lavender



Ingredient	Price	Where to Buy/Link
Lemon Curd	\$6.73	Amazon & Walmart
Lavendar	\$6.99-10.99	Amazon & Walmart
Purple Sweet Potato Powder	\$7.98-13.30	Amazon & Amazon & Walmart

Spring / Summer LTO Cookies

Ingredients

Cookie Base

- Rocky Road Chocolate Cookie Base
- Sugar Cookie Base

Frosting

- Cream Cheese Frosting
- Chocolate Frosting
- Lavender Frosting

Toppings and Fillings

- Lemon Curd
- Lime Curd
- Coconut Flakes
- Half Lime Sentiment
- Lavender pieces
- Cookies and Cream Crumbles
- Gummy Worm

Tools

1. Red Scoop #24



2. Melon baller



3. Small Offset spatula



4. Measuring spoon



5. Open Tip 1A



6. Rounded star tip 2D



Coconut Lime Cookie

Need: Sugar cookie pucks, cream cheese frosting, lemon curd, coconut flakes, half sentiment lime

1. Preheat oven for 15 minutes.
2. Bake the cookies for **14-16** minutes until light golden.
3. Allow to cool for 5 minutes.
4. Once cooled, scoop **1 #24 (1 oz)** of cream cheese frosting on cookie.
5. Using an offset spatula, spread the frosting out, leaving $\frac{1}{4}$ in of cookie visible.
6. Place **1 tsp** of lime curd on the cream cheese frosting. Using an offset spatula, spread the lime curd on top of the frosting, leaving $\frac{1}{4}$ inch of frosting visible.
7. Sprinkle **$\frac{1}{2}$ tsp** of coconut flakes evenly over the top of the cookie.
8. Place 1 half lime sentiment on top of the cookie in the center.



Dirt Cake Cookie

Need: Rocky Road chocolate cookie pucks, chocolate frosting, cookies and cream crumbles, rounded tip 2D.



1. Preheat oven at **325°F** for 15 minutes.
2. Pull Rocky Road chocolate cookie dough pucks out of the freezer.
3. Bake the cookies for **14–16** minutes until lightly golden brown around the edges.
4. Allow cookies to cool for 5 minutes.
5. Fill a piping bag with chocolate frosting and cut where the air pocket ends and the frosting begins.
6. Place the frosting filled piping bag into a second piping bag fitted with **rounded tip 2D**.
7. Hold piping bag $\frac{1}{2}$ " above the cookie, pipe **1 oz** of frosting in a circular motion to make a spiral pattern, leave room between each pass of frosting.
 - Keep your hand steady and consistently move outward, starting in the center of the cookie.
8. Sprinkle 2 tsp of cookies & cream crumbs between the gaps of frosting.
 - Should now have 2 spirals.
9. Place 1 gummy worm on top of the cookie in the center



Lemon Lavender Cookie

Need: sugar cookie pucks, lavender frosting, melon baller, lemon curd, sweet potato powder, lavender pieces, and Open Tip 1A



1. Preheat oven at **325°F** for 15 minutes.
2. Bake the cookies for **14-16** minutes until light golden.
3. Immediately use melon baller to create a well in the center of cookie.
4. Allow the cookies to cool for 5 minutes.
5. While the cookies are cooling, prepare the lavender frosting.
 - Lavender frosting: Scoop 8, Red #24 scoops (1.35 oz) of cream cheese frosting into a bowl. Add **½ tsp** of purple sweet potato powder and **½ tsp** of rubbed lavender to the frosting and mix until completely incorporated.
6. Fill a piping bag with lavender frosting and cut where the air pocket ends and the frosting begins.
7. Place the frosting bag into another piping bag with **open tip 1A**.
8. Add **2 tsp** of lemon curd to the well of the cookie.
9. Gently pipe **1 oz** of lavender frosting to the cookie, starting from the outside of the cookie working inward.
10. Use offset spatula to gently spread frosting and leave 1/4 in of cookie visible.
11. Sprinkle **¼ tsp** of lavender pieces on the right side of the cookie in a band-like shape.



Evergreen Celebration Cookie

Need: Sugar cookie pucks, graffiti sprinkles.

1. Preheat oven to **325°F** for 15 minutes.
2. Pull sugar cookie pucks from the freezer.
3. Add **1/2 tsp** of graffiti mix to a gloved hand and press the puck into the graffiti to cover the top.
4. Sprinkle any leftover graffiti sprinkles to the top of the puck.
5. Bake for **14-16** minutes.
6. Using oven mitts or kitchen towel, remove from the oven.
7. Let the cookies cool for 5 minutes and remove with a baking spatula.



Evergreen Chocolate Strawberry Cookie

Need: Rocky Road chocolate cookie pucks, Strawberry frosting, and Rounded Start Tip 2D

1. Preheat oven to **325°F** for 15 minutes.
2. Pull Rocky Road chocolate cookie dough pucks out of the freezer.
3. Bake the cookies for **14-16** minutes until lightly golden brown around the edges.
4. Allow cookies to **completely** cool.
5. Then fill a piping bag fitted with tip 2D with strawberry frosting.
6. Hold the piping bag $\frac{1}{2}$ " above the center of the cookie, pipe 1.8 oz of frosting in a circular motion leaving $\frac{1}{4}$ of the cookie visible.

