

CA Locally Sourced Ingredients

Spring Summer 26 Cookies

Canada Frosting

Ingredient	Price	Where to Buy/Link
Betty Crocker Whipped Cream Cheese Frosting	\$2.27-2.29	Walmart & RCSS
Betty Crocker Whipped Cream Cheese Frosting	\$2.27-2.29	Walmart & Real Canadian Super Store

Coconut Lime



Ingredient	Price	Where to Buy/Link
Lime Curd	\$6.00-7.99	Scottish Co. & Umami Shop & From There to Here & Pot & Pantry

Dirt Cake



Ingredient	Price	Where to Buy/Link
Halal Gummy Worms	\$5.00-20.95	Bulk n Bit & Candy Online & Amazon
Cookies and Cream	\$4.00-5.28	RCSS , RCSS , & Walmart

Lemon Lavender



Ingredient	Price	Where to Buy/Link
Lemon Curd	\$5.98-6.49	RCSS & Walmart
Lavendar	\$13.99-15.99	Amazon & Amazon
Purple Sweet Potato Powder	\$1,995	Amazon & Amazon

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. Pull two snickerdoodle cookie pucks from freezer to thaw.
2. When soft enough to press thumb in, combine them and place back in freezer to reset.
3. Preheat oven for 15 minutes.
4. Bake the cookies for **16-19** minutes until light golden.
5. Allow to cool for 5 minutes.
6. Once cooled, scoop **1 #24 (1 oz)** of cream cheese frosting on cookie.
7. Using an offset spatula, spread the frosting out, leaving $\frac{1}{4}$ in of cookie visible.
8. 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.
9. Sprinkle **$\frac{1}{2}$ tsp** of coconut flakes evenly over the top of the cookie.
10. 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. Pull two double chocolate pucks from freezer to thaw.
2. When soft enough to press thumb in, combine them and place back in freezer to reset.
3. reheat Otis Spunkmeyer oven for 15 minutes.
4. Pull Rocky Road chocolate cookie dough pucks out of the freezer.
5. Bake the cookies for **16-19** minutes until lightly golden brown around the edges.
6. Allow cookies to cool for 5 minutes.
7. Fill a piping bag with chocolate frosting and cut where the air pocket ends and the frosting begins.
8. Place the frosting filled piping bag into a second piping bag fitted with **rounded tip 2D**.
9. 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.
10. Sprinkle 2 tsp of cookies & cream crumbs between the gaps of frosting.
 - Should now have 2 spirals.
11. 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. Pull two snickerdoodle cookie pucks from freezer to thaw.
2. When soft enough to press thumb in, combine them and place back in freezer to reset.
3. Preheat oven at for 15 minutes.
4. Bake the cookies for **16-19** minutes until light golden.
5. Immediately use melon baller to create a well in the center of cookie.
6. Allow the cookies to cool for 5 minutes.
7. 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.
8. Fill a piping bag with lavender frosting and cut where the air pocket ends and the frosting begins.
9. Place the frosting bag into another piping bag with **open tip 1A**.
10. Add **2 tsp** of lemon curd to the well of the cookie.
11. Gently pipe **1 oz** of lavender frosting to the cookie, starting from the outside of the cookie working inward.
12. Use offset spatula to gently spread frosting and leave 1/4 in of cookie visible.
13. 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. Pull 2 sugar cookie pucks from the freezer to thaw.
2. Combine two pucks and place back in freezer to reset.
3. Preheat Otis Spunkmeyer for 15 minutes.
4. Add **1/2 tsp** of graffiti mix to a gloved hand and press the puck into the graffiti to cover the top.
5. Sprinkle any leftover graffiti sprinkles to the top of the puck.
6. Bake for **14-16** minutes.
7. Using oven mitts or kitchen towel, remove from the oven.
8. 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. Pull 2 sugar cookie pucks from the freezer to thaw.
2. Combine two pucks and place back in freezer to reset.
3. Preheat Otis Spunkmeyer for 15 minutes.
4. Pull combined puck from the freezer.
5. Bake the cookies for **14-16** minutes until lightly golden brown around the edges.
6. Allow cookies to **completely** cool.
7. Then fill a piping bag fitted with tip 2D with strawberry frosting.
8. 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.

