

Spring Cranberry Pomegranate Cutout Cookies with Glaze

Makes 2 dozen cookies

Glaze Ingredients:

1 cup confectioners' sugar
5-6 tbsp. Pomegranate juice

Cookie Ingredients:

½ cup (1 stick) butter
2 tbsp. Simple Indulgence™ Cranberry Pomegranate Dessert Blend
¼ cup granulated sugar
1.5 oz. cream cheese, softened
½ tsp. vanilla extract
1 whole egg, separated (white reserved)
1 cup all-purpose flour, sifted
¼ tsp. salt
½ tsp. cream of tartar

Using a Saucy Silicone Spatula; combine confectioners' sugar and pomegranate juice in a 6-cup/1.4 L Wonderlier® Bowl, adding the juice slowly to reach the proper consistency.

In a Thatsa® Bowl, using an electric mixer, cream the butter, Simple Indulgence™ Cranberry Pomegranate Dessert Blend, and sugar until light and fluffy. Add cream cheese, vanilla, and egg yolk and mix until well combined. Sift flour, salt, and cream of tartar into an 8 ¾-cup/2.1 L Wonderlier® Bowl. Using a Saucy Silicone Spatula, stir dry ingredients into creamed mixture until well blended. Refrigerate dough for 2 hours or overnight.

Preheat oven to 350°F. On a lightly floured surface, roll out dough to 1/8" thickness. Cut into desired shapes with cookie cutters. On a cookie sheet lined with a Silicone Wonder™ Mat, place cookies 1" apart. If desired, brush cookies with slightly beaten reserved egg white.

Bake for 7-10 minutes or until lightly golden brown around the edges. Cool cookies completely and dip top layer into the glaze. Place on a cooling rack to dry.