

Rock N' Roll Cookies

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Cookie Ingredients

- 3 cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- 1 tsp. ground cinnamon
- 1 cup (2 sticks) butter, softened
- 1 cup granulated sugar
- ¼ cup molasses
- 1 egg
- 2 tsp. vanilla extract
- 1 Tbsp. bourbon (optional)

Decoration Ingredients

- Sliced almonds (5 slices per cookie)
- 2 cups powdered sugar
- 1 tsp. vanilla extract
- 2 Tbsp. milk
- food coloring of choice, preferably gel



Directions

1. In a medium bowl, whisk together the flour, baking powder, salt, and cinnamon.
2. In a stand mixer bowl or other large bowl, cream together the butter and sugar. Beat in the molasses, egg, vanilla, and bourbon until well-combined.
3. Stir the dry ingredients into the wet ingredients until they are fully-incorporated.
4. Scrape the dough out of the bowl onto a sheet of plastic wrap and form it into a flat rectangle. Refrigerate for at least one hour.
5. While the dough chills, prepare the fingernails. Stir together the powdered sugar, vanilla extract, and milk until you have a smooth icing of piping consistency (add more milk if it needs to be thinned or more sugar if it needs to be thickened).
6. Separate your icing into portions for coloring. Add a little bit more milk to the icing you will use for your base coloring to make it of flooding consistency. Add food coloring to achieve your desired colors.
7. Spread a small amount of your base color icing onto one side of each almond slice with a toothpick or small food-safe paintbrush. Allow the "painted" slices to dry completely on a sheet of wax paper.
8. When the base coat is dry, load your piping icing into piping bags or resealable plastic bags. Cut as small of a hole as possible in the corner of the bag to comfortably squeeze the icing out. Pipe your designs onto the fingernails and again allow them to dry completely on wax paper.
9. Preheat your oven to 350°F. Remove half of the cookie dough from the plastic wrap and roll it out (approximately ⅛" thick) on a surface sprinkled with powdered sugar. Use a hand-shaped cookie cutter to cut your hands. Carefully transfer the cutouts to a cookie sheet lined with aluminum foil or parchment paper. Even more carefully, fold the middle and ring fingers and the thumb inward to form devil horns. Chill any remaining scraps and repeat with remaining cookie dough.
10. Bake the cookies for 10-15 minutes, or until they are golden brown. Let them sit for 5 minutes on the cookie sheet, then remove them to cooling racks to cool completely.
11. When the cookies are cool and the fingernails are completely dry, apply the nails. Apply a large drop of icing to the back of each nail and press them onto the fingers facing up. When they hold their position, flip the cookies over and attach the the remaining nails to the other two fingers. Store in an airtight container in flat layers between sheets of wax paper.