



Stained Glass Pokéball Cookies

Ingredients

Cookie Dough

2 sticks unsalted butter, at room temperature
1 cup granulated sugar
1 egg, at room temperature
1 1/2 teaspoons vanilla extract
3 1/2 cups all-purpose flour, scooped and swept
1/4 teaspoon fine kosher salt

Filling

2 cups (about 70 pieces) red hard candies, such as Jolly Ranchers
1 3/4 cups white candy-coating wafers
1 tablespoon shortening

Special Tools / Equipment

Hand mixer or stand mixer
One 3 1/4-inch round cookie cutter
One 2 1/4-inch round cookie cutter
One 1-inch round cookie cutter
One #805 piping tip
One #12 piping tip
Ribbon for hanging ornaments

Makes about 3 dozen cookies

Procedure

Making the Cookies:

To make the cookie dough, combine butter and sugar in a bowl and on medium speed until light and fluffy, scraping down the sides of the bowl as needed, about 6 minutes. Beat in the eggs one at a time until combined. Add the vanilla and beat until combined.

With a mixer on low speed, gradually add flour, and beat until the flour is just combined, being careful not to overmix.

Divide the dough in half and roll between two pieces of parchment or wax paper to about 1/4-inch-thick. Refrigerate the dough for at least 1 hour.

Line two baking sheets with parchment paper. Using a 3 1/4-inch round cookie cutter, cut out the refrigerated cookie dough and place on the lined baking sheets 2 inches apart to leave room for spreading.



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Place a 2 1/4-inch round cookie cutter in the center of the cookie and press down lightly to create an indent, be sure not to cut through the cookie, making sure to leave room at the top to cut a hole for the ornament ribbon. Next, take a 1-inch round cookie cutter and place that in the center of the cookie to create another indent, it should look like a target. In the center of the cookie, use a #805 round piping tip to cut out the very center (be sure to remove the cookie dough in the center).

Next, using a paring knife or craft knife, cut out the upper and lower portions of the Pokeball, leaving behind a strip of cookie dough between the two elbow noodle-shaped cut outs that connect to the ring in the center.

Use a #12 round piping tip to cut out a hole for the ornament ribbon at the top of the cookie, being sure to make sure it is centered.

Refrigerate the cookies until chilled, about 20 minutes.

Meanwhile preheat the oven to 350 degrees F.

Bake until the edges are just barely golden brown, rotating halfway through baking, 10 to 12 minutes. Repeat until all the cookies are baked.

While the cookies are on the baking sheet, melt red hard candies in a microwave safe container in 30-second increments, until fully melted.

Carefully pour the melted cherry candy into the top elbow-noodle shaped cut out until the candy is flush with the cookie. Repeat for all cookies.

In a microwave safe container, heat white candy-coating wafers and shortening in 30-second increments, stirring in between, until fully melted and no lumps remain, about 1 minute.

Transfer the melted candy coating to a piping bag or zip top bag. Cut 1/4-inch off the tip of the bag. Pipe the candy coating into the bottom elbow noodle shaped cavity and the center. Tap the tray a few times to even out the candy coating.

Leave the cookies on the baking sheet until the red candy and the candy coating have both set completely, about 1 hour. Alternately, refrigerate the cookies for 15 minutes until set.

Once set and cooled completely, thread ribbon through the top hole and tie tightly to create a loop. Repeat with remaining cookies.