



DELECTABLE DRAGON EGGS

Savor the magic with Dragon Eggs: soft snowball cookies embedded with pieces of Mother's® Mythical Creatures Cookies, creating treats that are as delightful to the imagination as they are to eat.

Yield: 16 Cookies

Prep Time: 1 Hour, 15 Minutes

INGREDIENTS

- 1 ½ cups Mother's Mythical Creatures Cookies
- ¾ cup butter, softened
- 1/8 teaspoon of salt
- 9 tablespoons confectioners sugar (for dough)
- 2 teaspoons vanilla extract
- 1 ¾ cup all-purpose flour
- 3 cups confectioners sugar (for coating)
- 3 tablespoons edible silver shimmer dust
- 1/2 teaspoon powdered food coloring, purple

DIRECTIONS

1. Preheat the oven to 350°F.
2. Break Mother's Cookies into dime-sized pieces using a rolling pin or the bottom of a heavy saucepan.
3. Cream together softened butter, salt, and 9 tablespoons of confectioners sugar in a mixing bowl until well-combined.
4. Mix in the vanilla extract.
5. Gradually add flour to the mixture, stirring until just combined, then fold in the crushed Mother's Cookies.
6. Divide dough into 16 pieces. Roll each piece into a ball, then shape into an egg by elongating each ball slightly.
7. Place the shaped dough on a lined and greased baking sheet, ensuring they are spaced about 2 inches apart. Bake for 12-15 minutes, until the cookies are lightly golden.
8. While the cookies bake, mix 3 cups of confectioners sugar, silver shimmer dust, and purple food coloring in a bowl to create the coating.
9. After the cookies have cooled on the tray for 5 minutes, roll them in the sugar-coating mixture.
10. Let the coated cookies set for an additional 5 minutes on the baking tray before applying a second coat for a more vibrant finish.
11. Serve the cookies once they've cooled completely.

CHEF'S NOTES

1. If the dough softens too much while shaping, chill it in the refrigerator briefly.
2. If powdered food coloring is unavailable, gel food coloring is a suitable substitute. Combine the sugar, shimmer dust, and gel coloring in a food processor or sealable bag, mixing thoroughly to distribute the color evenly.
3. Get creative with the colors! Customize your dragon eggs with different shades of sugar and shimmer dust to make them unique.

