

Spring Cookie Torte

INGREDIENTS:

- Purple Sugar Cookie Mix
- Blue Sugar Cookie Mix
- Pink Sugar Cookie Mix
- Buttercream
- Sprinkle Mix



TOOLS FROM CKSA:

- Parchment Paper
- Rolling Pin
- Perfection Strips
- Cookie Sheet
- Egg Cookie Cutter
- Piping Bag
- Tip #19

DIRECTIONS:

1. Prepare each cookie mix, following the directions for cut-out cookies.
2. Roll out the dough, working on parchment paper for easy clean up. Make sure to use perfection strips to ensure that your dough is evenly rolled out.
3. Cut out egg cookies. Bake & cool the cookies.
4. Once cooled, fill a pastry bag fitted with tip #19 with white buttercream.
5. Pipe small decorative flourishes on the bottom cookie. Once all buttercream is added, top with your next cookie.
6. Complete these steps until you have a stack of 3 cookies.
7. Finish the cookie torte off with a fun sprinkle mix & enjoy!