



## **Cotton Candy Mini Cake Cookies**

2 cups all purpose flour  
1 Tablespoon baking powder  
1 teaspoon salt  
1/2 cup unsalted butter  
3/4 cup granulated sugar  
1/4 cup milk  
1 egg  
1 teaspoon vanilla extract  
Pink sugar or strawberry milk shake mix as desired  
Blue sugar as desired  
Pink and Blue Cotton Candy as desired for topping

Preheat oven to 425 degrees F. Place silicone mats on insulated cookie sheets.  
In medium sized bowl, stir flour, baking powder and salt; set aside.

In mixing bowl, cream butter and sugar; add milk, egg, vanilla, and dry ingredients; beat until well mixed. It will appear a little sticky. Set aside for about 10 minutes.

On a floured surface, lightly knead dough until smooth and forms a disk. Do not add too much extra flour. Roll dough out in portions to a thickness of about 1/4 inch thickness. Cut cookies with a 2-1/2 inch round cutter. Place cookies on prepared cookies sheets. Repeat with the remaining dough. Sprinkle top of each cookie with about 1/4 teaspoon pink or blue sugar, spreading it over top of cookie. Cookies can also be left plain if desired.

Bake for 7 to 9 minutes or lightly browned. Remove from oven; cool 5 minutes; remove to cooling rack.. Yield: 19 cake cookies

**To Add Cotton Candy Topping:**

Some cotton candy will stick easily to the cookies. If it doesn't, spread a small amount of marshmallow topping on each cookie. Pull off small puff of cotton candy; stick on top of each cookie, attractively swirling top of cotton candy. Top cookies with cotton candy right before serving.

**Cook's Note:** We purchased our Swirlz Cotton Candy at Cracker Barrel Restaurant Country Store but it can also be ordered on line.

**Basic Tea Cake Recipe inspired by:** Prudence Hilburn, "*The Best of Cooking with Prudence*" and <https://www.tablespoon.com/recipes/cotton-candy-cookies/8e09ddb7-8825-4999-afc6-e0049eab7421>

**About the Recipe:** It's time to celebrate! These cake-like vanilla cookies are topped with a coating of pink or blue sugar. To add a festive party touch, each cookie is decorated with a puff of colorful cotton candy before serving. What fun! We are sure glad that the 1904 World Fair introduced everyone to an easy way to make cotton candy.