

Wacky Monster Cookies



Prep time: 40 min | Total time: 1 hr 15 min |

Servings: 18 | Calories per serving: 210

Ingredients

Cookies

- 1 roll (16.5 oz) refrigerated Pillsbury Sugar Cookie Dough
- 1/4 cup all-purpose flour
- 1 container (1 lb) vanilla creamy ready-to-spread frosting

Decorations, as desired

- Neon gel food colors (orange, purple and green)
- Rope licorice, candy eyes, large and miniature marshmallows, candy corn, 1 pouch black cookie icing

Instructions

1. Heat oven to 350°F. In large bowl, crumble cookie dough and add flour, kneading until well blended. (Do not eat raw cookie dough after combining with flour.)
2. On floured surface, roll dough to 1/4-inch thickness. Cut with floured 2 1/2- to 3 1/2-inch shape cookie cutters (round, square, triangle). Reroll dough and cut additional cookies.
3. On ungreased cookie sheets, place cutouts 2 inches apart.
4. Bake 11 to 13 minutes or until edges are lightly browned.
5. Cool 5 minutes; remove from cookie sheet to cooling rack. Cool completely.
6. Meanwhile, separate frosting into 3 small bowls, and add gel food color; mix to desired colors.
7. Frost and decorate cookies, using photo as a guide.