



Galactic Glazed Sugar Cookies

Ingredients

1 package (16 oz) refrigerated Pillsbury™ Ready to Bake!™ Sugar Cookie Dough (24 Count)

1 cup vanilla creamy ready-to-spread frosting (from 16-oz container)

Blue, neon pink, and purple gel food colors

Star-shaped candy sprinkles, if desired

Preparation

1. Heat oven to 350°F. Place cookie dough rounds about 2 inches apart on ungreased large cookie sheets.
2. Bake 13 to 17 minutes or until light golden brown. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 20 minutes.
3. Divide frosting into 3 small bowls. Tint 1 bowl blue, 1 bowl neon pink, and 1 bowl purple by stirring in food color to desired color. In large shallow microwavable bowl, spoon colored frostings in bottom. (Do not mix colors together.) Microwave uncovered on High 20 to 30 seconds or until warmed and thinner consistency. Pull table knife through warmed frosting several times to make swirls.
4. Dip top side of each cookie into glaze, letting excess drip off. Place cookie right side up on cooling rack placed over cookie sheet or waxed paper. Top with sprinkles and edible glitter. Rewarm frosting mixture in microwave to maintain dipping consistency, and repeat swirling, if needed. Let stand about 4 hours or until set.
5. Store in covered container at room temperature with waxed paper between layers.