

Frog Cookies

Ingredients:

- 1 cup granulated sugar
- 1/2 cup (1 stick) unsalted butter, room temperature
- 2 eggs
- 1/2 cup plain Greek yogurt
- 2 teaspoons vanilla extract
- 3 1/2 cups + 2 Tablespoons All-purpose flour, sifted
- 1 and 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon sea salt



To Decorate Cookies:

- 1 can Vanilla frosting
- Green food coloring
- Green Non Pareils cupcake sprinkles
- Paradise Fruit Co. Candied green cherries
- Candy eyeballs

Directions:

In a large mixing bowl, sift together flour, baking powder, baking soda, and salt. Set aside.

In a separate large mixing bowl, cream together butter and sugar.

Beat in eggs with butter mixture.

Add in yogurt and vanilla, mixing well.

Gradually add in dry ingredients, mixing all ingredients together well.

Remove dough from bowl, wrap in plastic wrap, and place in freezer overnight. This cookie dough will be stickier than normal cookie dough.

After dough has chilled overnight in your freezer and when you're ready to bake the cookies, preheat oven to 350F degrees.

Line cookie sheets with parchment paper. Set aside.

Remove dough from freezer and let sit for about 20 minutes or until it softens and you can work with it. Times may vary depending on temperatures.

On a dry, flat surface, sprinkle flour and spread it around the surface using your hands. Place dough on floured surface and roll dough out. Sprinkling flour as needed under the dough, on top of dough, and on rolling pin to help prevent dough from sticking to surface.

Roll out to desired thickness. Remember, Loft house cookies are thicker than normal cookies and will rise a little bit.

Flour a round cookie cutter or the rim of a glass, make circle cuts in dough to make cookies. Place on prepared cookie sheets, leaving cookies 2" apart.

Bake for 10 to 12 minutes, or until cookies are firm to the touch. They may appear under baked. You DON'T want cookies to brown.

Remove from oven and let cool on cookie sheet for 10 minutes before transferring cookies to a wire rack, where they can cool completely.

Repeat with rest of dough, rolling out dough, making circles, and baking until all dough is used up.

After cookies have cooled completely, about 2 hours, its time to frost them.

Stir in a couple drops (2 to 3) green food coloring to the frosting. Less drops gives you a lighter green, while more drops give you a darker green color.

Apply frosting generously with a butter knife and sprinkle green candy sprinkles over the tops.

Place 2 candied green cherries on top of cookie for eyes and carefully top with candy eyeballs. See Notes below if your candy eyeballs fall off.

Place back on wire rack and let sit for about 10 minutes before covering with plastic wrap or aluminum foil.

Best served at room temperature with a tall glass of milk.