

# Dairy Free Melting Snowman Cookie

- Prep Time: 10 minutes (plus 20 minutes to decorate)
- Cook Time: 7 minutes (plus 10 minutes to cool)
- Total Time: 47 minutes
- Servings: 24



## Ingredients:

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### Dairy Free Cookie:

- 1 pouch Baker's Corner Sugar Cookie Mix
- 1 1/2 teaspoons Baker's Corner Baking Soda
- 1/4 teaspoon Stonemill Iodized Table Salt
- 3 tablespoons Baker's Corner Baking Cocoa
- 1/2 cup Burman's Mayonnaise
- 2 Goldhen Large Eggs, lightly beaten
- 2 teaspoons Stonemill Pure Vanilla Extract
- 1/4 teaspoon Stonemill Ground Cinnamon
- 4.4 ounces Moser Roth Dark Chocolate 70% Cocoa, finely chopped

### Gluten Free Cookie:

- 1 1/2 cups liveGfree Gluten Free Baking Mix
- 1 1/2 teaspoons Baker's Corner Baking Soda
- 1/4 teaspoon Stonemill Iodized Table Salt
- 3 tablespoons Baker's Corner Baking Cocoa
- 1/2 cup Burman's Mayonnaise
- 3/4 cup Simply Nature Organic Cane Sugar
- 2 Goldhen Large Eggs, lightly beaten
- 2 teaspoons Stonemill Pure Vanilla Extract
- 1/4 teaspoon Stonemill Ground Cinnamon
- 4.4 ounces Moser Roth Dark Chocolate 70% Cocoa, finely chopped

### Icing:

- 3 Goldhen Large Eggs, egg whites only
- 1 teaspoon Stonemill Pure Vanilla Extract
- 4 cups Baker's Corner Powdered Sugar, sifted
- Baker's Corner Regular Marshmallows
- multi-color cookie decorating frosting
- colorful sprinkles

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## Directions:

### For the Dairy Free Cookie:

1. Heat oven to 375°. Line a baking sheet with parchment.
2. In a large bowl combine sugar cookie mix, baking soda, salt and cocoa. Reserve.
3. In a medium-sized bowl, using a hand-held mixer, cream together mayonnaise, eggs, vanilla and cinnamon. Mix until smooth. Slowly add dry ingredients and mix well. Stir in chopped chocolate until incorporated thoroughly, avoid over mixing.
4. On a prepared baking sheet, drop tablespoon-rounded dough 2 inches apart. Bake for 7 minutes. Allow to cool for 10 minutes.



Recipe Courtesy of:  
ALDI Test Kitchen

### **For the Gluten Free Cookie:**

1. Heat oven to 375°. Line a baking sheet with parchment.
2. In a large bowl combine gluten free baking mix, baking soda, salt and cocoa. Reserve.
3. In a medium-sized bowl, using a hand-held mixer, cream together mayonnaise and sugar. Add eggs, 2 teaspoons of vanilla and cinnamon and mix until smooth. Add dry ingredients to wet ingredients and mix well. Add chopped chocolate and incorporate thoroughly. Avoid over mixing.
4. On a prepared baking sheet, drop tablespoon-rounded dough 2 inches apart. Bake for 7 minutes. Allow to cool for 10 minutes.

### **For the Icing:**

5. Using a mixer, combine egg whites and vanilla. Whisk until frothy. Gradually add powdered sugar, mixing on low speed until sugar is fully incorporated and mixture is shiny. Increase speed to high and whisk until glossy and stiff peaks form. Transfer to a piping or plastic re-sealable bag, cut tip of bag to create a small hole.
6. Pipe icing onto surface of each cookie. Spread with spatula to create a smooth surface. Decorate cookies with marshmallows, frosting and sprinkles to create a “melted” snowman, while the icing is tacky, this will allow the decorations to adhere.



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