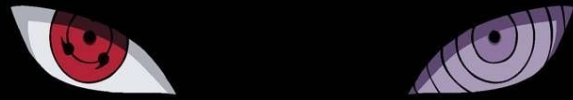


# Sharingan sugar cookie



Would you like to know how to gain power?

Well, I can teach you how

By following the recipe that i left for you





### Cookie Ingredients:

- 5 half cups all-purpose flour
- 1 teaspoon baking soda
- half teaspoon salt
- 1 cup butter, room temperature
- 1 cup Sour Cream, room temperature
- 2 large eggs
- 1 half cups granulated sugar
- 2 teaspoons vanilla extract

### Icing ingredients:

- Corn syrup
- powdered sugar
- milk
- vanilla
- almond extract

### Directions:

1. Preheat the oven to 350 degrees Fahrenheit. Line two baking sheets with parchment. Set aside.
2. In a large bowl, mix together flour, baking soda, and salt. Set aside.
3. In another large bowl, using an electric mixer, cream together butter and sour cream. Slowly add eggs, sugar, and vanilla and mix well.
4. Add flour mixture into sour cream mixture in two batches and mix until well combined. Separate dough into 2 equal parts.
5. Dust surface with flour and roll out dough to about  $\frac{1}{4}$  inch thickness. Chill dough for 30 minutes.
6. Using a cookie cutter of your choice, cut into shapes and arrange onto a baking sheet 3-inches apart.
7. Bake for 10-13 minutes or until the edges are slightly browned.
8. Transfer cookies to a wire rack and cool completely.
9. In a medium size bowl, mix together meringue powder, sour cream, powdered sugar, and vanilla extract. Divide icing into 5 different bowls and add blue, red, black, and orange food coloring to 4 bowls. Leave the 5th bowl as is for white icing.
10. Frost each cookie and leave to dry for 3-5 hours.
11. Keep cookies in the refrigerator and enjoy.

### Icing directions:

1. In a medium bowl stir together powdered sugar, corn syrup, milk, and almond extract. Add milk a teaspoon at a time to thin, if necessary.

Background information:

sharingan is an ability that is used by people from the Uchiha clan. introduced in Naruto, the sharingan holds a lot of power in one's eyes.

The sugar cookies were made in the mid 1700's by a German protestant in Pennsylvania. They were first known as Nazareth Cookies until its name was changed.

[redacted] and my favorite quote is “ always remember, the devil was once an angel.” - Ken Kaneki