

[Back to Recipes](#)**Products used in this  
recipe:**Cutting Board  
#1012 \$17.00[Use and Care](#)Prep Bowl Set  
#1825 \$20.00[Use and Care](#)Rectangle Platter  
#2022 \$23.00[Use and Care](#)Round Stone with  
Handles - Large  
#1371 \$29.50[Use and Care](#)**Pink Ribbon Cookies**

Print



E-Mail



*Decorate these bakery-size cookies in support of the Help Whip Cancer® Campaign.*

**Ingredients:****Cookies**

- 1 pound (4 sticks) butter or margarine, divided (do not use vegetable oil spread)
- 1 package (18.25 ounces) devil's food cake mix
- 2 3/4 cups all-purpose flour

**Decorator's Icing**

- 3 cups powdered sugar
- 1 tablespoon meringue powder (see Cook's Tip)
- 5-6 tablespoons warm water
- Red food coloring

**Directions:**

1. Preheat oven to 350°F. In **Small Batter Bowl**, microwave two sticks of the butter on HIGH 1 minute or until melted. Slice remaining butter into 1/2-inch pieces; add to melted butter, tossing to coat. Allow butter to stand 3-5 minutes or until softened.



Small Batter Bowl  
#2233 \$11.50

 Use and Care

## View More:

 Recipe Search

---

 Product Use and Care

 Season's Best®

---

 New Consultant Recipes

2. Meanwhile, in large bowl, combine cake mix and flour; blend well using **Stainless Whisk**, breaking up any large lumps.
3. Whisk butter until smooth and free of lumps. If necessary, microwave butter an additional 10-20 seconds or until creamy and pourable. *Do not melt completely.* Pour butter all at once into dry ingredients, scraping butter from batter bowl. Mix until dry ingredients are incorporated and dough is smooth.
4. Turn dough out onto well-floured **Cutting Board**. With floured hands, gently knead dough, adding up to 1/2 cup flour as needed to form a firm dough. Divide dough into three equal portions. Shape each portion into an 8-inch disk. Generously flour Cutting Board again. Roll one disk of dough out evenly to 1/8-inch thickness using **Baker's Roller®**. Cut cookie shapes using large scalloped cookie cutter; transfer to **Large Round Stone with Handles**, 1 inch apart.
5. Bake cookies 15-17 minutes or until edges are set. Cool 3 minutes on baking stone; remove to **Stackable Cooling Rack**. Cool completely.
6. Meanwhile, combine powdered sugar and meringue powder in **Classic Batter Bowl**. Add 5 tablespoons water; mix well. Mix in additional water, 1 teaspoon at a time, to form a thick icing that will flow into a smooth pool with a rounded edge.
7. Place 1/3 cup of the icing into **Prep Bowl**; tint, one drop at a time, with red food coloring until desired shade of pink is reached.
8. To decorate cookies, pipe a white icing border around edge of one cookie; fill in with white icing until smooth. Immediately pipe a pink ribbon onto center of cookie. To sharpen corners of ribbon design, drag corners out slightly using wooden pick. Repeat with remaining cookies. Let stand about 1-2 hours or until icing dries completely. Serve on **Simple Additions® Rectangular Platter**.

**Yield:** about 2 1/2 dozen cookies

**Nutrients per serving:** (1 decorated cookie): Calories 280, Total Fat 15 g, Saturated Fat 8 g, Cholesterol 45 mg, Carbohydrate 35 g, Protein 3 g, Sodium 280 mg, Fiber less than 1 g

**Cook's Tips:** Meringue powder (which contains pasteurized egg whites) is packaged in cans and can be found in stores that carry cake decorating supplies. Icing that has meringue powder in it will become smooth and hard once it has dried.

To pipe icing onto cookies, place a small, resealable plastic food storage bag inside **Measure-All® Cup**. Pour white icing into corner of bag. Twist top of bag; secure with a **Twixit! Clip**. Cut a small tip off corner of bag to allow icing to flow through. Repeat with pink icing.

©The Pampered Chef, Ltd. 2007