

THE PEANUT BUTTER FALCON

Wrestling Belt Cookies

COOKIE INGREDIENTS

- 1 cup of butter, room temperature
- 1 cup of sugar
- 1 tsp. vanilla
- ½ cup creamy peanut butter
- 1 egg
- 3 cups flour
- Wrestling belt stencil PDF

ICING INGREDIENTS

- 1 ½ tbsp of meringue powder
- 2 cups of powdered sugar
- 3-5 tbsp of water
- Black food coloring
- Lemon juice
- Gold luster dust
- Gold star sprinkles
- Food-safe decorating brush
- Two icing bags and small round icing tips



* ADULT SUPERVISION IS REQUIRED

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INSTRUCTIONS

- Mix the butter, sugar, vanilla, peanut butter, and egg together in a large bowl. Then slowly add the flour. Form a log with the dough and wrap it in parchment paper to chill in the refrigerator for 20 minutes.
- Remove the dough from the refrigerator and roll it out to $\frac{1}{4}$ inch thickness. Using the wrestling belt cookie stencil, cut out 6-inch wrestling belts and place them on an ungreased baking sheet. Place the cookies in the refrigerator to chill the dough for 10 minutes, then place the baking sheet in a preheated oven and bake for 8-10 minutes at 350 degrees Fahrenheit. Let the cookies sit on the baking sheet for several minutes, then transfer them to a cooling rack.
- For the icing, beat the meringue powder, powdered sugar, and water in a bowl. Tip: Add more water to thin your icing or add more powdered sugar to thicken it. Reserve $\frac{1}{3}$ of the white icing and add black food coloring to the remaining $\frac{2}{3}$ of icing.
- Add each color of icing to a separate icing bag with small round icing tip.
- Starting with the white icing, frost an oval in the center of the belt. Then, frost two white rectangles on either side of the oval. Let the icing dry completely.
- Combine a small amount of lemon juice with gold luster dust. Using a food-safe decorating brush, paint the dried oval and rectangles gold. While the gold is still wet, add a star sprinkle to the center of each rectangle.
- Next, use the black icing to outline and fill in the remaining top of the cookie. Then, pipe "PBF" in the center of the gold oval. Let icing dry completely.



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