

“Hocus Pocus” Halloween Cookies: Spooky & Sweet Treat

Get ready to conjure up some magic in your kitchen with these enchanting



OVEN
350°F

TIME
3-5 min

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INGREDIENTS

1 cup (2 sticks) unsalted butter, softened
1 cup granulated sugar
1 cup brown sugar, packed
2 large eggs
2 teaspoons vanilla extract
4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon nutmeg
1 cup powdered sugar (confectioners' sugar)
Food coloring (purple, green, orange recommended for "Hocus Pocus" theme)
Edible glitter (optional)
2-3 tablespoons milk or water (for glaze consistency)

DIRECTIONS

1. Let's get these festive "Hocus Pocus" Halloween Cookies baked and decorated!
2. Preheat : Oven & Prep Sheet: Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper to prevent sticking and ensure even baking.
3. Cream : Butter & Sugars: In a large mixing bowl, using an electric mixer (stand mixer or handheld), cream together the 1 cup softened unsalted butter, 1 cup granulated sugar, and 1 cup packed brown sugar until the mixture is light and fluffy, about 3-5 minutes.
4. Add : Eggs & Vanilla: Beat in the 2 large eggs one at a time, mixing well after each addition. Then, mix in the 2 teaspoons vanilla extract until thoroughly combined.
5. Combine : Dry Ingredients: In a separate medium-sized bowl, whisk together the 4 cups all-purpose flour, 1 teaspoon baking soda, 1 teaspoon baking powder, 1 teaspoon salt, 1 teaspoon ground cinnamon, and 1 teaspoon nutmeg until well combined.
6. Mix : Dough: Gradually add the dry ingredients mixture to the wet ingredients mixture, mixing on low speed or by hand until just combined and a soft dough forms. Be careful not to overmix the dough.
7. Shape : Cookies: Roll the dough into uniform balls, about 1 to 1.5 inches in diameter. Place the dough balls on the prepared baking sheet, leaving about 2 inches between each cookie to allow for spreading. (For flat cookies, you can gently press them down slightly; for puffier cookies, leave them as balls.)
8. Bake: Bake in the preheated oven for 10-12 minutes, or until the edges are lightly golden and the centers are

set.

9. **Cool : Completely:** Remove the baking sheet from the oven and transfer the cookies to a wire rack to cool completely before decorating. This is crucial; decorating warm cookies will cause the frosting to melt.
10. **Prepare : Glaze for Decorating:** In a medium bowl, whisk together the 1 cup powdered sugar with 2 tablespoons of milk or water. Add more milk/water by the teaspoon until you reach a smooth, drizzling, or spreading consistency for your glaze. Divide the glaze into separate small bowls and tint each with a few drops of food coloring (purple, green, orange for the "Hocus Pocus" theme).
11. **Decorate:** Once the cookies are completely cool, use a spoon or a small pastry bag to drizzle or spread the colored glazes over the cookies in festive patterns. While the glaze is still wet, sprinkle with edible glitter for a festive touch if desired.
12. **Set & : Serve:** Allow the glaze to set and harden for a few minutes (or longer, depending on thickness) before handling and serving.

SWAPS & NOTES

Butter: Use unsalted butter, softened to room temperature, for best creaming results.

Sugars: The combination of granulated and brown sugar provides both texture and depth of flavor.

Spices: Cinnamon and nutmeg are essential for a warm, comforting flavor.

You can add a pinch of ground ginger or allspice for more complexity.

TIPS FOR SUCCESS

Softened Butter is Key: Ensure your butter is truly softened for proper creaming.

Don't Overmix: Overmixing the dough can lead to tougher cookies.

Evenly Sized Cookies: Roll dough balls to similar sizes for even baking.

Cool Completely Before Decorating: This is the most important tip for decorating; warm cookies will melt the glaze.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/hocus-pocus-halloween-cookies-spooky-sweet-treat/>