

“Hocus Pocus” Halloween Cookies: Spooky Sweet Treats

Here's what you'll need to create these enchanting "Hocus Pocus" Halloween Cookies:



TIME
3-5 min

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INGREDIENTS

to create these enchanting "Hocus Pocus" Halloween Cookies:

DIRECTIONS

1. Steps for the : Recipe
2. Preheat : Oven and Prepare Baking Sheets:
3. Preheat your oven to 350°F (175°C).
4. Line two large baking sheets with parchment paper. This prevents sticking and makes cleanup easier.
5. Cream : Butter and Sugars:
6. In a large mixing bowl (using an electric mixer is recommended), cream together the 1 cup softened unsalted butter, 1 cup granulated sugar, and 1 cup packed light brown sugar. Beat on medium-high speed for 3-5 minutes until the mixture is light, fluffy, and pale. Scrape down the sides of the bowl as needed.
7. Add : Eggs and Vanilla:
8. Beat in the 2 large eggs one at a time, mixing well after each addition until fully incorporated.
9. Stir in the 2 teaspoons vanilla extract until just combined.
10. Combine : Dry Ingredients:
11. In a separate medium 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 ground nutmeg. Whisk thoroughly to ensure all ingredients are evenly distributed.
12. Combine : Wet and Dry Mixtures:
13. Gradually add the dry ingredients to the wet ingredients in the large bowl, mixing on low speed until just combined. Be careful not to overmix; mix only until no streaks of dry flour remain. Overmixing can lead to tough cookies.

14. Roll and Bake Cookies:
15. Roll the dough into uniform balls, about 1 to
16. 5 inches in diameter. Place the dough balls on the prepared baking sheets, leaving about 2 inches between them to allow for spreading.
17. Bake for 10-12 minutes, or until the edges are lightly golden and the centers are set but still appear soft. They will firm up as they cool.
18. Remove the baking sheets from the oven and let the cookies cool on the pans for 5 minutes before transferring them to a wire rack to cool completely. Cooling completely is crucial before decorating.
19. Prepare Icing and Decorate:
20. Once the cookies are fully cooled, prepare the icing. In a small bowl, combine the 1 cup powdered sugar with 2-3 tablespoons of milk (or water). Start with 2 tablespoons and add more a tiny bit at a time until you reach a smooth, pourable but still thick consistency.
21. Divide the icing into separate small bowls for each color of food coloring you plan to use (purple, green, orange, etc.). Add a few drops of food coloring to each bowl and stir until the desired vibrant shade is achieved.
22. Dip the tops of the cooled cookies into the colored icing, or use a spoon to drizzle and spread the icing over the cookies.
23. While the icing is still wet, sprinkle with edible glitter or other desired decorations.
24. Let Icing Set and Serve:
25. Let the iced cookies sit at room temperature for at least 30-60 minutes, or until the icing has hardened completely.

SWAPS & NOTES

Butter: Unsalted butter is preferred to control the saltiness. Ensure it's truly softened for proper creaming.

Sugars: The combination of granulated and brown sugar gives these cookies a lovely balance of crispness and chewiness, along with a hint of molasses flavor from the brown sugar.

Eggs & Vanilla: Ensure eggs are at room temperature for better emulsification.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure butter and eggs are at room temperature for the best creaming and batter consistency.

Don't Overmix Dough: Overmixing the dough develops gluten, which can make cookies tough.

Scoop Uniformly: Use a cookie scoop or make sure your dough balls are roughly the same size for even baking.

Don't Overbake: Overbaked cookies will be dry and crumbly.

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

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