

Light the Night

Recipe

Light the Night Lantern Cookies

These unique cookies are a delicious way to raise money to shine a light on blood cancer. If it is safe to do so—sell your cookies to friends, family and workmates to help you reach your fundraising goal.

They also make a wonderful addition to your Light the Night event!

Makes
50
cookies

Ingredients

Cookie Dough

175 grams butter, softened
200 grams caster sugar
2 large eggs
1 teaspoon vanilla extract
400 grams plain flour
1 teaspoon baking powder
1 teaspoon salt

Icing

300 grams royal icing
Blue and yellow food colouring



Method

1. Preheat the oven to 180°C.
Line two baking trays with baking paper.

Cookies

2. Cream the butter and sugar together until pale and fluffy. Beat in the eggs and vanilla.
3. In another bowl, combine the flour, baking powder and salt. Add the dry ingredients to the butter and eggs, and mix.
4. Take half the dough, wrap in cling wrap and pop in the fridge for an hour.
5. Sprinkle your bench with flour, place one half of dough on it and sprinkle a little more flour on top. Roll out to ½ cm thick (if you go any thicker you won't make 50 cookies). Cut into lantern shapes. Leave space between the cookies on the baking sheets as they'll spread.
6. Bake for 10 minutes or until lightly golden around the edges. Cool on a rack.
7. Now you can roll out and bake the second half of cookie dough.

Icing

8. Place royal icing sugar into three bowls and add a small amount of water gradually until you get a smooth spreadable mixture.
9. Add a few drops of each colour to make your different icings. Once all your cookies are really cool, spread icing onto your cookies.

Optional

Pipe darker icing in lines on the cookies as shown to make your lanterns look more realistic.

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