



Round Ball March Madness Cookies

Makes 18 cookies

Prep: 30 minutes, Bake: 11 minutes

- 1 (17.5-ounce) package sugar cookie mix
- 2 tablespoons all-purpose flour
- 1/4 cup cold water
- 3 tablespoons meringue powder
- 2 1/2 to 2 3/4 cups *Domino*[®] confectioners' sugar
- Orange gel food coloring
- Brown gel food coloring
- 1 (4.25-ounce) tube black decorating icing

1. Preheat oven to 350°. Line 2 baking sheets with parchment paper.
2. Prepare cookie mix according to package directions for drop cookies, adding 2 tablespoons flour.

3. On a lightly floured surface, roll dough into a 13x9-inch rectangle, using additional flour as needed (dough will be sticky). Using a 3-inch round cutter, cut out 18 cookies, rerolling dough as needed. Place on prepared pans. Bake for 9 to 11 minutes, or until lightly golden. Cool completely on pans. (Cookies are very soft until completely cooled.)
4. In a large bowl, whisk together 1/4 cup cold water and meringue powder until frothy. Slowly add confectioners' sugar, whisking well to combine. Gradually tint icing with food coloring gels, stirring to achieve desired color. Spread icing over tops of cookies. Let stand to completely dry.
5. Using a round-shaped tip, pipe black decorating icing on prepared cookies to resemble lines on a basketball. Store cookies in an airtight container.