

Halloween Cookies

Festive Halloween sugar cookies recipe with easy decorating ideas. Perfect spooky treats with royal icing, food coloring & fun Halloween shapes.

25 min

PREP

10 min

COOK

35 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Halloween Cookies

Ingredients

- 2 cup flour
- 1 cup unsalted butter
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 egg
- 1 tsp baking soda
- 1 tbsp vanilla extract
- 1 tsp salt

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Line two large baking sheets with parchment paper.
- 2 Mix dry ingredients**

Whisk together 2 cups flour and 1 teaspoon baking soda in a medium bowl until combined. Set aside.
- 3 Make cookie dough**

Beat 1 cup softened butter and 1 cup sugar in a large bowl with electric mixer on medium speed until light and fluffy, about 3-4 minutes. Add 2 eggs and 1 tablespoon vanilla extract, beating until fully incorporated.
- 4 Reduce mixer speed to low and gradually add the flour mixture to the butter mixture, mixing until just combined and no flour streaks remain.**
- 5 Color the dough**

Divide dough in half. Add orange food coloring to one half and mix until evenly colored. Add black food coloring to the other half and mix until evenly colored.
- 6 Roll and cut cookies**

Roll each colored dough on a lightly floured surface to ¼-inch thickness. Cut into Halloween shapes using cookie cutters, re-rolling scraps as needed.
- 7 Place cut cookies on prepared baking sheets, spacing them 2 inches apart.**

8 **Bake cookies**

Bake for 8-10 minutes until edges are set but centers still look slightly underbaked. Do not let edges brown.

9 Cool cookies on baking sheets for 5 minutes, then transfer to wire racks to cool completely before decorating, about 30 minutes.

Tips

Chill your cookie dough for at least 2 hours before rolling to prevent spreading and make cutting cleaner shapes easier.

Use gel food coloring instead of liquid for more vibrant colors without thinning the dough consistency.

Allow royal icing to dry completely between layers - at least 2 hours - to prevent colors from bleeding together.

Keep a damp towel over your royal icing bowls while decorating to prevent the surface from forming a crust.

Roll dough between parchment paper sheets to prevent sticking and ensure even thickness without adding extra flour.

Use the "10-second rule" for flooding consistency: icing should disappear back into itself within 10 seconds when drizzled.

Freeze baked, undecorated cookies for up to 3 months - perfect for making ahead of Halloween celebrations.

Add edible glitter or pearl dust while icing is still wet for the best adhesion and sparkle effect.