

THOR'S COOKIES

DIRECTIONS:

Preheat oven to 350.

Combine the cake mix, egg whites, vegetable oil and flour mixing well. Add in several drop of the food coloring to the cookie dough and mix well.

Roll the cookie dough into 2" balls and place 2-3" a part on your baking sheet then bake for 8-10 minutes.

Remove from the oven and let cool.

Place your marshmallows on parchment paper and spray with the Wilton Silver Colour Mist. Let them dry, flip them and spray the other side. Once dry, place a pretzel stick in the middle of each marshmallow.

Add several drops of red gel food colouring to the white frosting mixing well.

Attach the tip and fill the bag with frosting. Generously frost each cookie. If not using the bag and frosting tip, simply use a small spatula to generously frost each cookie. Place one hammer on top of each cookie.

INGREDIENTS:

- 1 box of white cake mix
- 2 large egg whites
- 1/2 C. vegetable oil
- 2 tbsp. flour
- white frosting
- red gel food coloring
- small pretzel sticks
- large marshmallows
- Wilton Silver Color Mist
- Wilton round frosting tip (optional)
- disposable piping bag (optional)
- parchment paper

