

Zucchini Bread Recipes

Football Stadium Sugar Cookies For Game Day

30 min Prep time	**10 min** Cook time	**40 min** Total time
24 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, room temperature
- [ ] 1 cup granulated sugar
- [ ] 1 large egg, room temperature
- [ ] 2 teaspoons pure vanilla extract
- [ ] 3 cups all-purpose flour
- [ ] 1/2 teaspoon baking powder
- [ ] 1/4 teaspoon salt

For Decorating

- [ ] 1/2 cup green decorating sugar
- [ ] 1 recipe royal icing (2 cups powdered sugar, 2 egg whites, 1/4 teaspoon cream of tartar)

Instructions

1. In a large bowl, cream together the softened butter and sugar until light and fluffy—this takes about 3-4 minutes with an electric mixer. Beat in the egg and vanilla until well combined. In another bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the butter mixture, mixing just until the flour disappears. The dough will be soft but manageable.

2. Divide the dough in half and shape each portion into a disk. Wrap in plastic wrap and refrigerate for at least 1 hour until firm. This chilling step is crucial—it prevents the cookies from spreading too much and helps them hold their shape. I sometimes make the dough the night before if I'm planning an early game.

3. Preheat your oven to 350°F (175°C) and line baking sheets with parchment paper. On a lightly floured surface, roll one disk of dough to about 1/4-inch thickness. Use a rectangular cookie cutter (about 3x2 inches works well) to cut out your stadium shapes. Transfer to prepared baking sheets, leaving about 2 inches between cookies.

4. Sprinkle the green sugar generously over each cookie, pressing lightly to help it adhere. You want that grassy field look, so don't be shy with it. Bake for 8-10 minutes, until the edges are just starting to turn golden. The centers should still look soft—they'll firm up as they cool.

5. Let the cookies cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely. This patience pays off—rushing this step might cause breakage. While they cool, prepare your royal icing according to your favorite recipe.

6 Once cookies are completely cool, use a small piping bag or ziplock bag with the corner snipped off to pipe white yard lines across each cookie. Let the icing dry completely before storing or serving—this usually takes about an hour. And there you have it—your own miniature football field ready for game day!

Nutrition per serving

145 kcal	2 g	21 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- Store decorated cookies in a single layer or with parchment between layers to protect the icing
- Dough can be frozen for up to 3 months—thaw in refrigerator before using
- For extra sparkle, mix green sugar with a bit of white sparkling sugar
- If dough becomes too soft while rolling, rechill for 15-20 minutes