



Chalkboard cookies with edible chalk

★★★★★

Course	Dessert, Party Food
Cuisine	Party
Keyword	chalkboard cookies, edible chalk, party food, sugar cookies
Prep Time	20 minutes
Cook Time	12 minutes

chill time	4 hours
Total Time	4 hours 32 minutes
Servings	24 cookies
Calories	200kcal
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Ingredients

Sugar Cookies

- 3 1/4 C all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp nutmeg
- 1 tsp. baking powder
- 1/2 C Butter
- 1 C granulated sugar
- 1 egg
- 1 tsp vanilla
- 1/2 C full fat sour cream

Black Royal Icing

- 1 1/2 Tbs [meringue powder](#)
- 2 C powdered sugar
- 3 Tbs water warmed
- 1 1/2 tsp Dark cocoa powder
- 1 tsp [black powdered food dye](#)

Chalk

- [BRIGHT white candy melts](#)
- [Milkshake or Tumbler straws](#) wider than normal

Instructions

Sugar Cookies

1. Preheat oven to 350
2. Sift flour, soda, salt, nutmeg and powder together
3. In separate bowl cream Butter, sugar, egg, vanilla, sour cream
4. Mix in the dry ingredients until completely incorporated
5. Chill in fridge for 3-4 hours
6. Roll out to 1/4 inch cut into shapes

7. Bake 12 min

Black Royal Icing

1. In a metal bowl mix sugar, meringue, cocoa and black dye.
2. Add water, and stir until it's all wet
3. Beat until icing forms peaks 7-10 mins
4. Add water, about 1/2 tsp at a time and mix until the icing smooths itself at the count of 10

Chalk

1. Melt 2-4 oz of chocolate melts
2. Pour into a piping bag, cut a small hole at the tip
3. Squeeze into some wide straws, about half way down
4. Place into a cup with 1/2 inch of sugar at the bottom
5. Place in the freezer for 10 mins
6. Using a dowel rod push the chocolate out of the straw
7. Break into chalk sized pieces

Nutrition

Calories: 200kcal | Carbohydrates: 36g | Protein: 2g | Fat: 5g | Saturated Fat: 3g | Cholesterol: 19mg | Sodium: 145mg | Potassium: 50mg | Fiber: 0g | Sugar: 23g | Vitamin A: 160IU | Vitamin C: 0.1mg | Calcium: 19mg | Iron: 0.9mg

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