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No Blarney...This Shamrock Is Edible

Dancing leprechauns, pots of gold, corned beef and cabbage, green beer, parades, and the wearing of the green are all synonymous with St. Patrick's Day. But perhaps the most iconic symbol of all is the shamrock, the ubiquitous three-leafed plant that makes an appearance in a myriad of ways – it's said to bring good luck.



In honor of the day and to start a new tradition to be enjoyed after the corned beef and green beer, the Wilton Test Kitchen created a Lucky Giant Shamrock Cookie that's easy to bake and decorate. It's the perfect way to add fun, color and sweetness to a St. Paddy's party; there's plenty to serve a crowd. Plus, kids and adults alike will enjoy this colorful cookie.

The delicious butter cookie dough with a hint of almond is baked in a shamrock-shaped pan. To decorate, start with white ready-to-use decorator icing in a can (no special skills required). Use part of it to ice the background and sides of the shamrock. Tint a portion green and ice the shamrock shape on top of the cookie, then add green candy-coated chocolates to outline the edges. The message is written with the remaining white icing.

Gretchen Homan, test kitchen director, says that since St. Patrick's Day is on a weekday this year, time might be in short supply. She suggests using convenient refrigerated cookie dough so you can still serve a fabulous shamrock cookie for dessert.

Visit www.wilton.com for additional ideas for St. Patrick's Day, and for celebrations of all kinds.

Lucky Giant Shamrock Cookie

Makes about 15 servings

- 2 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 1 1/2 cups granulated sugar
- 1 egg
- 1 1/2 teaspoons vanilla extract
- 1/2 teaspoon almond extract

- 2 cans (16 ounces each) White Ready-To-Use Decorator Icing
Kelly Green Icing Color
Light corn syrup
Green candy-coated chocolates

Preheat oven to 375°F.

In medium bowl, combine flour, baking powder and salt. In large bowl, beat butter and sugar with electric mixer until light and fluffy; beat in egg and extracts. Add flour mixture to butter mixture 1 cup at a time, mixing after each addition. Do not chill dough. Press into bottom of ungreased Shamrock Pan.

Bake 20-25 minutes or until edges of cookie are lightly browned. Cool in pan 10 minutes. Remove from pan and cool completely. Place cooled cookie on foil-wrapped cake board or large serving platter.

Tint 2 cups icing green; thin with corn syrup. Reserve 1/4 cup white icing; thin remaining white icing with corn syrup. Use spatula to ice sides and background areas with thinned white icing. Spatula ice shamrock on top of cookie with green icing. Position candy on edges of shamrock. Using Tip 4, print message with reserved 1/4 cup white icing.

Convenience Tip: Substitute 2 packages (18 ounces each) refrigerated cookie dough for cookie recipe above.