



**KOMATSU**

Cut-out cookie  
templates of  
Komatsu equipment



# Cookie templates of Komatsu equipment



Holiday greetings! We at Komatsu want to join in the festivities with you, by sharing these cookie templates of Komatsu equipment. Print out the document (we recommend printing on card-stock) and use it as templates to cut out of the rolled out sugar dough.

## Sugar cookie recipe

- 2 Cups salted stick butter
- 2 Cups granulated sugar
- 2 Large eggs
- 2 Tablespoons vanilla extract
- 4 Teaspoons baking powder
- 6 Cups flour

**Once you have all your ingredients and a prep station ready, follow the below instructions for creating your very own sugar cookie version of Komatsu equipment!**

1. Cream together butter and sugar in a stand mixer until light and fluffy.
2. Slowly beat in eggs, one at a time. Then, add in vanilla extract.
3. In a separate bowl, whisk together the flour and baking powder. Once combined, slowly mix the flour mixture into the wet ingredients.
4. Once your dough has begin to ball and not stick to the sides of the mixer, transfer to the fridge and allow to chill for at least 2 hours — but overnight would be better.
5. Preheat oven to 350 degrees.
6. Flour your surface and roll out your dough. Cut your shape.
7. Lay out on your baking sheet and cook for 7-8 minutes or until the bottoms are golden brown. Allow to cool completely before frosting.

## Don't forget the royal icing

- 4 Cups powdered sugar
  - 3 Tablespoons meringue powder
  - 9-10 Tablespoons water
1. Sift powdered sugar until there are no lumps.
  2. Whisk in meringue powder.
  3. Slowly add in water one tablespoon at a time.
  4. Mix until the color has returned to a white shade.
  5. Color your white base using any color of food coloring and decorate.

Share your Komatsu creations with us by tagging us! #Komatsu



## Let's make the whole scene edible with some mini coal cookies

- 1 10 oz bag mini marshmallows
- 3 Tablespoons butter
- 1 package 14 oz of Oreos, crushed into powder

As seen in the image below, you can make a whole scene for your cookies that is entirely edible and a visual feast for the eyes too!

Melt the butter in a large microwave-safe bowl. Once melted, add the entire bag of mini marshmallows and continue to heat in increments until you have a smooth, fluffy consistency. Now add the crushed Oreos into the mixture and mix until fully combined. You should now have a sticky Play-Doh-type ball. From the dough, make small balls, 1 inch or smaller, until your large ball has become many smaller boulders. \*Spray your hands with cooking spray to minimize sticking to your hands. Allow your boulders to dry and use to decorate your scene!



