



Long Livo

Football Stadium Sugar Cookies – Easy Super Bowl Dessert

20 min
Prep time

24
Servings

12 min
Cook time

Easy
Difficulty

32 min
Total time

American
Cuisine

Ingredients

Main Ingredients

- ☐ 2 ½ cups all-purpose flour
- ☐ 1 cup unsalted butter, softened
- ☐ ¾ cup granulated sugar
- ☐ 1 large egg
- ☐ 1 tsp vanilla extract
- ☐ 1 tsp lemon zest (optional)

- ☐ ¼ tsp salt

For the Royal Icing

- ☐ 2 cups powdered sugar
- ☐ 2 tbsp meringue powder
- ☐ 2-3 tbsp warm water
- ☐ Green food coloring
- ☐ White food coloring

Instructions

- 1 In a large bowl, cream the softened butter with the granulated sugar until light and fluffy.
- 2 Add the egg, vanilla extract, and lemon zest; beat until combined.
- 3 Gradually whisk in the sifted flour and salt, mixing just until a smooth dough forms.
- 4 Wrap the dough in plastic, chill for 20 minutes, then roll out to ¼-inch thickness.
- 5 Cut using a stadium-shaped cookie cutter, place on parchment-lined sheets, and bake at 350°F for 10-12 minutes.
- 6 Allow cookies to cool completely before piping green field and white goalposts with royal icing.

Nutrition per serving

180 kcal

Calories

2 g

Protein

24 g

Carbs

9 g

Fat

Tips & notes

- If the dough feels too soft, add a tablespoon of flour.
- For a deeper color, lightly toast the lemon zest before adding.
- Make sure the icing is thick enough to hold its shape.