

## *Root Beer Float Cookies*

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1st Place

### Cookies:

1 cup Brown Sugar, packed

½ cup Butter, softened

2 cups all-purpose Flour

⅓ cup (approximately 10 candies) finely crushed Root Beer flavored hard Candies

1 teaspoon Baking Powder

½ teaspoon Baking Soda

¼ teaspoon Salt

⅛ teaspoon ground Cinnamon

⅛ teaspoon ground Allspice

2 Eggs

Preheat oven to 350 degrees.

Grease a cookie sheet with shortening.

1. Beat Brown Sugar and Butter in a large bowl with an electric mixer on medium speed until light and fluffy, or mix with a spoon. Stir in remaining ingredients.
2. Drop by rounded teaspoonfuls approximately 2 inches apart on prepared cookie sheet. Bake for 8 to 10 minutes or until edges are golden brown and almost no indentation remains when touched in center. Cool for 1 minute on cookie sheet; remove from cookie sheet to wire rack to cool completely, about 20 minutes.

### Root Beer Glaze:

1 cup Powdered Sugar

4-5 teaspoons Root Beer

Additional finely crushed Root Beer Candies (optional)

1. Mix all ingredients until smooth and thin enough to drizzle.

2. Drizzle Glaze over cooled cookies. Sprinkle with additional crushed Root Beer Candies, if desired.