

Choco Fever Dream

Football Stadium Sugar Cookies – Easy Super Bowl Dessert

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**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	2 g	24 g	9 g
Calories	Protein	Carbs	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.