



Cookie Cutter - Wing



Creative-Process

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Summary

A cookie in the shape of a wing with a nice swirl.

[Household](#) > [Kitchen](#)

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A cookie in the shape of a wing with a nice swirl.

Also see: [Ghost](#), [Jack o'lantern](#), ...

Cutting and imprinting in one step.

Dough should be around 4-6mm thick (1/8" - 1/4")

Recipe

400g flower

200g margarine

150g sugar

1 tsp vanilla extract

1 pinch of salt

Knead to a dough, wrap in saran wrap and put in to fridge for 1 hour or more.

Roll out to 5 mm (1/8") thickness and form the cookies.

Put on baking sheet and bake for 8 minutes at 180°C (350°F)

Category: Kitchen & Dining

Model files

cookies_wing.stl

[Find source .stl files on Thingiverse.com](#)

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