



SUGAR COOKIE

Ingredients:

- 1 cup unsalted butter (room temperature)
- 1 cup powdered sugar
- 1 egg
- 2 teaspoons vanilla extract
- 3 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt



Instructions:

1. Preheat your oven to 400 degrees.
2. In a stand mixer or large mixing bowl with a hand mixer, add your room temperature butter and powdered sugar and beat until light and fluffy (you can't beat this too much, 3-5 minutes).
3. Scrape down the sides of your bowl and add your egg and vanilla extract and beat again (it is preferred your egg is room temperature, but not required).
4. Add all your dry ingredients to a separate bowl and give it a stir. Then, add your dry ingredients to your wet ingredients and mix until it forms a dough. Mix with your hands in the bowl or on the counter until it comes together.
5. Roll out to your desired thickness and cut out your shapes (I use 10mm or 3/8"). Add your shapes to your parchment paper lined baking sheet, and bake for 7-9 minutes (depending on your oven, this may vary). The edges around the bottom of the cookie will look brown when they are cooked. If the middle of the cookie looks shiny, it's still raw in the middle and needs another 1-2 minutes.
6. Once fully baked, pull out of the oven and let sit on the pan for 5-10 minutes to continue to cook. (check notes to see what else I do)

see next page for tips and notes

this recipe may not be distributed or re-sold in any capacity



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Notes & Tips

- This recipe makes 8-12 cookies at 10mm thick depending on the size of the cookie cutters used. I typically use 3.5" to 4" depending on the cookie set/shape.
- I only bake 1 pan at a time, my oven does not like 2 trays in at once, but every oven is different, so you may have to test what works for you!
- About 1 minute after my cookies come out of the oven, I use a fondant smoother (they are only a few dollars at Hobby Lobby, you can also get one on Amazon) to flatten my cookies so they don't stay puffed up and they are level once cooled. This makes icing your cookies much easier.
- Parchment paper is what works best for me. If I use just non-stick spray, my pans sometimes flex while in the oven, my cookies shift and they can lose their shape. The parchment paper ensures they do not move (silicone mats don't work for me either).
- This recipe is technically a no-chill dough, but you can make it the night before or even well before you need it and freeze it. I pull my cookie dough out several hours before baking cookies and if it's frozen I pull it out the night before and defrost it in my refrigerator. When I am ready to bake cookies, I pop it in the microwave for a few seconds on defrost mode. Then I knead it for about 30 seconds, roll it out and away I go!
- Once the cookies are baked, you can freeze them frosted or unfrosted and cookies will stay good for up to 6 months in the freezer. I bag each individual cookie and then place all cookies in a large container or freezer bag.
- If you are decorating your cookies, make sure to let them dry for 8-16 hours before bagging them to ensure your icing is completely set (this will vary depending on where you live and season of the year it is). Letting them set on a baking tray over night is preferred. The icing seals in the freshness of the cookie and the baking tray ensures air does not get to the bottom of the cookie.
- Once cookies are iced and sealed, they will stay good for up to 2 weeks in their bags at room temperature.
- When you are ready to defrost your cookies, pull them out of the freezer and leave on counter until completely defrosted. Do not open the container or bags at all until cookies are completely defrosted. I like to pull my cookies out the night before and leave on the counter overnight and into the next day.



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BONUS RECIPES:

Funfetti Sugar Cookie

- to take our classic sugar cookie recipe and turn it into a delicious funfetti sugar cookie, simply add 1 tsp of pure almond extract when you add the vanilla extract. Then add 1/2 cup of funfetti sprinkle mix into your batter when you add your dry ingredients!
- This sugar cookie can also be rolled out and cut into shapes. Follow all the same baking steps and store the same. Eat it as is, or add royal icing/buttercream frosting to it!

Strawberry Sugar Cookie

- This is a delicious twist on a traditional sugar cookie. It has a subtle, but natural flavor of strawberry while still having the traditional sugar cookie taste. It is quite delicious and would pair so well with a lemon royal icing! You could also use this sugar cookie recipe as a crust for a cheesecake....YUM!
- For the strawberry taste, you will need freeze dried strawberries. I found some at my Sam's Club, but you can also find them at most grocery stores or on Amazon. Take your freeze dried strawberries and add them to a blender or food processor and pulse until it turns into a fine powder.
- When you are ready to make your cookies, you are going to do steps 1-3 the same way. When you get to step 4 for your dry ingredients, you are going to leave out 1/4 cup of flour and replace that with 1/4 of your powdered freeze dried strawberries. (2 3/4 cup all purpose flour and 1/4 cup of the powdered strawberries) Mix your dry ingredients together and then follow the recipe as normal. ENJOY!



ROYAL ICING

Ingredients:

- 1/3 cup - 1/2 cup water
- 2-3 tablespoons meringue powder
- 1-2 teaspoons vanilla extract
- 4 cups powdered sugar
- gel food coloring



Instructions:

1. Add water, vanilla, and meringue powder to room temperature water in a small mixing container or mixing bowl. Use a milk frother or hand/stand mixer and mix until frothy (about 2-3 minutes).
2. Add meringue mixture to a larger mixing bowl or stand mixer (if not already in one) and slowly add the powdered sugar a little at a time. It's at this point you will know if you have enough water or not. It should be thick, but it shouldn't look dry and clumpy. If it needs more water, add just 1 tablespoon at a time until the powdered sugar is incorporated fully.
3. Once the powdered sugar is incorporated, turn up the speed on your mixer and while mixing, add white **gel** food coloring (use about 2 teaspoons). Mix for several minutes until white and fluffy (the icing should grow in size as it's mixed).
4. Your royal icing will be toothpaste consistency. Add water 1 tablespoon at a time to loosen it. Divide into bowls, loosen the consistency, and add gel colors as needed. Add icing into tipless piping bags and decorate your cookies!

see next page for tips and notes

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ROYAL ICING

Notes & Tips

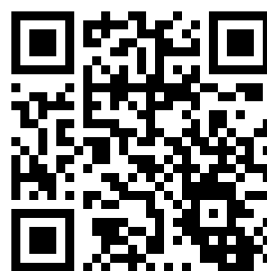
- You beat a lot of air into the mixture with the meringue powder, water, and vanilla, adding your powdered sugar slowly is key to not deflate all the air you just whipped into your royal icing.
- I always start my royal icing recipe as toothpaste consistency and loosen it from there depending on what you need it for. The icing may start out too thick. Add a little water at a time until your powdered sugar is fully incorporated.
- Adding white gel food coloring to the base of your royal icing is important to prevent color bleed, for example: if you have a white background on your cookie and use yellow for the design on top. Without the white mixed in the yellow color can bleed into the white as it dries and sets. The white base does not prevent it from being changed to other colors needed.
- Make sure to only add water a little at a time. Using a spray bottle or a tablespoon serving is best. If you add too much water you can add extra powdered sugar, but avoid this if you can.
- There are TONS of decorating videos, ideas, and more on all social media, have fun and explore different designs and techniques.
- I do not put corn syrup in my royal icing recipe. Corn syrup is very common in royal icings because it gives the icing a softer bite after setting. I personally like the little crunch this icing offers as it's a great compliment to the softness of the cookie.
- HAVE FUN! Remember to give yourself grace. This is a skill that requires practice. It's okay if your cookies don't look perfect the first time you decorate a cookie. You've got this and please tag us in any creations you make at home, we would love to see what you come up with!



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