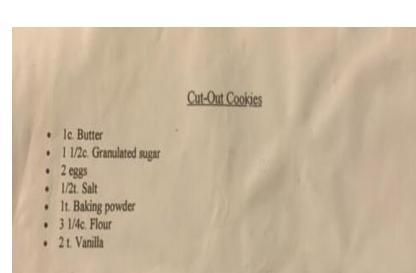
## CUT OUT COOKIES WITH ROYAL ICING

# Contributed by Mikayla C.



### Preheat oven 400

Combine flour, salt, and baking powder in a small bowl, set aside. Cream the butter and sugar together in an electric mixer. Then, blend in the eggs one at a time Add the flour, salt, and baking powder slowly into the electric mixer. Then add the vanilla and mix thoroughly Refrigerate.

Using a rolling pin, flatten out the refrigerated dough to about 1/4 inch thick. Using cookie cutters, cut out figures and place them on a greased cookie sheet and bake at 400 for 6-8 minutes.

#### Royal Icing

The one and only royal icing recipe I use to decorate sugar cookies!

#### INGREDIENTS

- 2 lbs bag of powdered sugar
- 5 tablespoons meringue powder
- 2 teaspoons clear vanilla extract
- 3/4 cups room temperature water
- 1tablespoon light corn syrup

#### INSTRUCTIONS

- Add powdered sugar and meringue powder to mixer bowl and mix for 30 seconds using the paddle attachment. (It's not necessary to sift the sugar beforehand)
- While mixing add the vanilla to the water and stir.
- With the mixer on its lowest setting slowly add the water/vanilla mixture to the dry ingredients. As the water is added, the icing will become thick and lumpy.
- Continue to add the remaining water until the mixture reaches a honey like consistency. Add corn syrup.
- Turn the mixer to medium speed for 1 minute.
- After the first minute, turn mixer to high speed and mix an additional 2 minutes.
- Immediately remove icing and place in an airtight container.



