

DECORATED SUGAR COOKIES WITH ROYAL ICING

Contributed by
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Ingredients

- 2 sticks (8 ounces) of unsalted butter, softened
- 1 1/2 cups (297 grams) of granulated sugar
- 2 eggs
- 2 tsp of Pure Vanilla Extract
- 1/2 tsp baking powder
- 1/2 tsp salt
- 4 cups (17 ounces) of All-Purpose Flour

Instructions

Preheat the oven to 375 degrees.

1. Begin by placing the flour in a bowl and set it aside.
2. Place butter in a bowl and beat until smooth.
3. Add the sugar and mix until combined.
4. Add eggs one at a time mixing well in between each addition.
5. Add the vanilla, salt, baking powder, and mix
6. Mix in the flour one cup at a time and mix just until the ingredients are combined.
7. Divide the dough into 3 discs and roll each one out on a mat. Freeze for 10-15 minutes and cut out your cookie shapes and bake 6-9 minutes.



Icing Recipe:

Ingredients:

6 oz (3/4 cup) of warm water
5 Tablespoons meringue powder
1 teaspoon cream of tartar
1 kilogram (2.25 lbs.) powdered icing sugar

Directions:

In mixer bowl, pour in the warm water and the meringue powder. Mix it with a whisk by hand until it is frothy and thickened...about 30 seconds. Add the cream of tartar and mix for 30 seconds more. Pour in all the icing sugar at once and place the bowl on the mixer. Using the paddle attachment on the LOWEST speed, mix slowly for a full 10 minutes. Icing will get thick and creamy. Cover the bowl with a dampened tea-towel to prevent crusting and drying. Tint with food colourings or thin the icing with small amounts of warm water to reach the desired consistency.

