

COOKIE RECIPE



Approx. 15 - 20 Med. cookies



175°C / 350°F



Bake 10 - 12 mins

Ingredients

- 3/4 cup unsalted butter (170g)
- 1 cup granulated sugar (200g)
- 1 large egg
- 1 tsp pure vanilla extract
- 1/2 tsp salt
- 2.5 cups unbleached, all-purpose flour (275-315g)

*Butter matters!
Buy at least 80% milk fat*

Only add 1/2 cup of flour at a time to account for varied weights, moisture content and climate. You may not need to use all the flour.

TIP for Bakers

Cookies can be prepared in advance and frozen until ready to decorate. Stack baked cookies in a freezer bag with squares of baking paper layered between them. Remove from freezer with plenty of time to thaw before decorating.

Instructions

- 1 Mix butter in stand mixer at medium speed for 1-2 minutes until color lightens slightly.
- 2 Add sugar and mix at medium speed until creamy.
- 3 Add egg and vanilla and mix at medium speed until combined.
- 4 In a large bowl, whisk flour and salt together.
- 5 Add flour mixture 1/2 cup at a time to wet ingredients and mix at low speed until combined. Repeat until dough comes together and sides of bowl are clean.
- 6 Wrap softball size balls of dough in plastic wrap and chill for 30 minutes.
- 7 Preheat oven to 350°F.
- 8 Roll dough until approximately 1/4" thick on floured surface or between two sheets of parchment paper. Cut out shapes and place on parchment-lined baking sheet. For complex shapes, we recommend chilling the unbaked cookies again for an additional 30 minutes to minimize spreading.
- 9 Bake for 10-12 minutes, turning the pan at the halfway point until bottom edges are slightly browned.

Chilled dough is easier to cut!

ROYAL ICING RECIPE



Covers approx. 40 medium cookies

Ingredients

- 8 cups icing sugar (880g - 1 kg)
- 6 tbsp meringue powder
- 1/2 cup warm water
(plus additional 1/2 cup warm water for thinning consistencies)
- 2 tsp flavoring of choice
- 1 tbsp clear corn syrup *Optional*
- Pinch of salt

Instructions

- 1 Whisk meringue powder with 1/2 cup of warm water until dissolved.
- 2 Add meringue powder mixture and remaining ingredients to stand mixer and mix on high for 5 minutes using paddle attachment.
- 3 Add gel food coloring and thin to desired consistency with warm water (no more than 1 tsp at a time)

TIP for Bakers

To prevent air bubbles when bagging your icing, line a glass with your bag, and scoop your icing in, letting it fall down to the tip- gravity will do most of the work here! Loosely hold the top of your bag with your hand (to let air out, but not in), and gently massage all of your icing down to the tip before tying off your bag like a balloon.

Decorating Option #1	Decorating Option #2	Decorating Option #3	Decorating Option #4
<p>Supplies Needed –</p> <ul style="list-style-type: none"> -Sugar Cookies (or similar) -Royal Icing (3-4 pastel colours) -Fondant (3-4 pastel colours) -Scissors -Cutting Board -Butter Knife 	<p>Supplies Needed –</p> <ul style="list-style-type: none"> -Sugar Cookies (or similar) -Royal Icing (3-4 pastel colours) -Fondant (3-4 pastel colours) -Scissors -Cutting Board -Butter Knife 	<p>Supplies Needed –</p> <ul style="list-style-type: none"> -Sugar Cookies (or similar) -Royal Icing (blue, black and orange) -Fondant (white and yellow) -Scissors -Cutting Board -Butter Knife -Small Cutter (Round) 	<p>Supplies Needed –</p> <ul style="list-style-type: none"> -Sugar Cookies (or similar) -Royal Icing (orange, white, pale pink and pale green) -Fondant (white and yellow) -Scissors -Cutting Board -Butter Knife
<p>Instructions –</p> <p>-Outline the cookie with royal icing, by piping and staying as close to the edge as possible. Flood the cookie with the royal icing. Allow to dry and then pipe desired designs.</p> <p>-Cut out an egg-shaped piece of fondant, just slightly smaller than the cookie. Pipe desired design with royal icing or use fondant cutouts to decorate.</p>	<p>Instructions –</p> <p>-Outline the cookie with royal icing, by piping and staying as close to the edge as possible. Flood the cookie with the royal icing. Allow to dry and then pipe desired designs.</p> <p>-Cut out an egg-shaped piece of fondant, just slightly smaller than the cookie. Pipe desired design with royal icing or use fondant cutouts to decorate.</p>	<p>Instructions –</p> <p>-Outline half of the cookie with blue royal icing, by piping and staying as close to the edge as possible. Flood the half of the cookie with the royal icing. Allow to dry. Cut out the chick from the yellow fondant by using the small, round cutter, and place on the dry royal icing. Using the cutting board and butter knife, cutout the white eggshell and place otop of the chick. Using the black and orange royal icing, pipe the chick's eyes and beak.</p>	<p>Instructions –</p> <p>-Outline the cookie with royal icing, by piping and staying as close to the edge as possible. Flood the cookie with the royal icing. Allow to dry and then pipe desired designs.</p> <p>-Using the cutting board and butter knife, cut out the chick ensuring the head and body of the chick are small enough to fit on top of the cookie and not fall over the sides. Gently press the fondant into the cookie to get it to stick. Pipe the beak and legs with orange royal icing. Finally, pipe one eye with the white royal icing. Allow to dry.</p>
			

Kitchen Safety Tips

Working in the kitchen can be quite dangerous and improperly prepared or cooked food has the potential to make you sick. It is important that you understand how to work safely before you begin and it is always advisable to work an experienced Chef or a parent when using any recipe.

KITCHEN SAFETY CHECKLIST



WASH YOUR HANDS



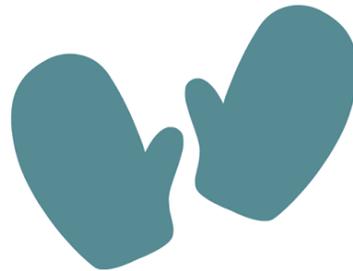
FOLLOW THE DIRECTIONS



DON'T TOUCH KNIVES



USE OVEN MITTS



HANDS OFF THE STOVE/OVEN



WAIT TO EAT UNTIL IT'S COOKED