

Sugar Cookie and Royal Icing Recipes

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 12 ounces of butter, softened
- 1.5 Cups sugar
- 1/4 teaspoon salt
- 2 teaspoons vanilla
- 2 eggs
- 4 cups of flour

How to make Sugar Cookie Dough:

First cream the butter, sugar and salt in a stand mixer using the paddle attachment. In a separate bowl lightly whisk the eggs and vanilla. Gradually add the eggs and vanilla to the butter mixture. Finally add the flour a little at a time, mix until the dough begins to pull away from the sides of the bowl.

Wrap the dough ball in plastic wrap and refrigerate for at least 2 hours before rolling it out.

Preheat the oven to 350 degrees F.

Remove the dough from the refrigerator. Roll the dough out on a lightly floured surface to about 1/4 inch thickness. Use the cookie cutter of your choice to cut out your cookies. Use a dough scraper if needed to transfer the cut outs to a parchment lined cookie sheet.

Bake the cookies for 8-12 minutes or until lightly browned.

Ingredients:

- 2 and 2/3 Cups Powdered Sugar
- 5 Tablespoons water
- 2 Tablespoon Meringue powder

How to make Royal Icing:

Combine the meringue powder with the powdered sugar. Add the water and mix until combined. Whip the frosting using a stand mixer with the whisk attachment on high for 2-3 minutes. Store in an airtight container until ready to use.

Add water a couple drops at a time until the icing is the desired consistency. If you need to thicken the icing add a tablespoon of powdered sugar at a time until the icing is the desired consistency. Color as desired and place into piping bags or icing bottles.