

## Cookie Decorating Session

### Needed items:

- Sugar cookie Dough (store bought or homemade)
- Royal Icing for decorating
- Piping bags (piping bags can be purchased at any hobby store such as Michaels or Hobby Lobby, or grocery store in the baking aisle. Zip Lock bags also can be used in place of piping bags and work well.
- Gel food coloring (any liquid food coloring, not powdered)
- Cookie cutters (if cookie cutters are not owned a drinking glass can be used or a mason jar lid)
- toothpicks

### Cookie Dough:

For time saving purposes I would recommend that cookies are baked ahead of time.

- Pre-made/Store bought cookie dough will work fine:
  - Break your 16.5-ounce roll of Pillsbury sugar-cookie dough into pieces. On a floured board, knead in 1/2 cup flour, a little at a time, working dough until smooth. ... Lightly flour the rolling pin and your surface, then roll dough to 1/4-in. thickness

### Or - Homemade Sugar Cookie recipe:

- 1 large egg  
2 teaspoons pure vanilla extract  
1 cup (2 sticks) unsalted butter, slightly soft  
1/2 cup granulated sugar  
3 tablespoons confectioners' sugar  
1/4 teaspoon fine salt  
2 cups all-purpose flour, plus as needed

\* Whisk the egg and vanilla in a small bowl and set aside.

- With a hand held mixer, or standing mixer, in a large bowl, cream the butter until fluffy. Scrape down the sides of the bowl with a rubber spatula, add both sugars, and continue beating until light, 2 to 3 minutes. Scrape the sides of the bowl again, if needed, then add the egg mixture, beating for about 1 minute. Sift the salt with the flour. Reduce the mixer to a low speed and then add the flour mixture, mixing just until blended.
- Turn the dough out of the bowl. Divide the dough in half and place each half between 2 pieces of lightly floured parchment or waxed paper. Use a rolling pin to flatten the dough into a disk about 1/4-inch thick. Slide the dough/parchment sheet onto a flat cookie sheet, or on the back of a rimmed baking sheet. Refrigerate until firm, about 2 hours or overnight. (I let it sit overnight)
- Evenly space the racks in the oven and preheat to 325 degrees F. Place 1 disk of the cookie dough on a clean work surface and peel off the top sheet of paper. Cut cookies with a 1 1/2-inch round or a decorative shaped cookie cutter directly on the parchment. Use a spatula to transfer the cookies to a parchment-lined or non-stick baking sheet, spacing them about 1-inch apart. Repeat with other sheet of dough. Any excess dough can be re-rolled, refrigerated, and cut.

- Bake until the edges of the cookies are a light golden, about 15 minutes. Transfer cookies to a rack to cool.

### Royal Icing Recipe

I will demonstrate how to make this on the session and provide some pointers.

- 2 tablespoons meringue powder (can be purchased at Michaels or any craft/hobby store)
- 6 table spoons water
- 2 and 2/3 cups powdered sugar (a.k.a confectioners sugar)
- Additional water for thinning
- Food coloring

#### Directions

1. Place the meringue powder and water in a large mixing bowl and whip (with the whisk attachment or a hand held mixer) until foamy (about 3 minutes)
2. Add the powdered sugar slowly and whip on medium speed until very stiff and thick (the royal icing should hold a stiff peak if you raise the beater or your whisk attachment)
3. Tint as desired with food coloring
4. Thin with additional water, a drop at a time, to get the desired consistency that you are looking for.