

VANILLA BEAN SUGAR COOKIES

YIELDS

About 30 cookies (3.5" - 4")

Feel free to halve recipe

INGREDIENTS

- 6 cups all-purpose flour (27 oz)
- 1 teaspoon salt
- 2 cups (4 sticks) unsalted butter at room temp
- 2 cups sugar
- 2 eggs
- 1 tablespoon vanilla extract
- 1/4 teaspoon lemon extract
- *Optional:* 1/2 tablespoon vanilla bean paste

INSTRUCTIONS

1. In a small bowl, whisk together flour and salt until well incorporated (about 30 sec). Set aside.
2. Using a stand or handheld mixer, cream butter and sugar together until light and fluffy (about 2-4 min).
3. Add vanilla and lemon extracts and mix until well incorporated (about 30 sec).
4. Add eggs and mix until incorporated (about 30 sec).
5. Slowly add in dry ingredients and mix on low speed until just combined. Chill dough until firm (30 min-1 hour).
6. Preheat oven to 350 degrees.
7. Roll dough out to 1/4" thick. Cut out desired shapes and set on baking sheet lined with parchment paper. Tip: Set cookies in freezer for 5-10 min before baking to prevent spreading.
8. Bake for about 12-14 minutes. Let cookies cool completely before icing.

Note: Cookies best consumed within 1 week. Freeze up to 3 months.

CHOCOLATE SUGAR COOKIES

YIELDS

About 20 cookies (3.5"- 4")

INGREDIENTS

- 2 1/2 cups all-purpose flour (11.25 oz)
- 1/2 cup unsweetened cocoa powder (2.25 oz)
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter at room temp
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla extract

INSTRUCTIONS

1. In a small bowl, whisk together flour, cocoa, and salt until well incorporated (about 30 sec). Set aside.
2. Using a stand or handheld mixer, cream butter and sugar together until light and fluffy (about 2-4 min).
3. Add egg and vanilla extract and mix until well incorporated (about 30 sec).
4. Slowly add in dry ingredients and mix on low speed until just combined.
5. Chill dough until firm (30 min-1 hour).
6. Preheat oven to 350 degrees.
7. Roll dough out to 1/4" thick. Cut out desired shapes and set on baking sheet lined with parchment paper. *Tip:* Set cookies in freezer for 5-10 min before baking to prevent spreading.
8. Bake for about 12-14 minutes. Let cookies cool completely before icing.

Note: Cookies best consumed within 1 week. Freeze up to 3 months.

ROYAL ICING

YIELDS

About 3 cups or enough to ice 2-3 doz cookies

INGREDIENTS

- 2.25 lbs. powdered sugar
- 6 oz. water
- 5 tablespoons meringue powder
- 1 teaspoon cream of tartar
- 1 teaspoon clear vanilla extract
- Various food gel colors

INSTRUCTIONS

1. Whisk meringue powder into water until well combined.
2. Add cream of tartar and vanilla and whisk until combined.
3. Using a stand mixer with the paddle attachment (or handheld), add liquid to powdered sugar and mix on low speed for 5 minutes. Consistency of icing should be like smooth toothpaste (not too runny or too stiff, it should reconstitute within 10 seconds when cut through with a knife). Adjust consistency by adding more water or more powdered sugar. Customize with desired food gel colors.

Note: Store in an airtight container and use within 1 week.