



SUGAR COOKIES

INGREDIENTS

- 2 sticks salted butter (room temperature)
- 1 cup sugar
- 1 egg (room temperature)
- 1 TBLSP vanilla bean paste
- 1 TBLSP almond extract
- 3 cups flour
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DIRECTIONS

Directions:

Cream together butter and sugar in a bowl with a hand mixer (or in the bowl of a stand mixer).

Add egg, vanilla, and almond extract.

Add flour. Dough is ready when it lifts off of the bowl.

Form the dough into disk and place between two sheets of parchment paper. Roll the dough out to approximately 1/2" thick.

Chill dough in fridge for an hour and a half or in the freezer for 20 minutes. Cut your shapes, bake at 375 degrees for 12 minutes

ROYAL ICING

INGREDIENTS

- 1/3 cup meringue powder
- 3/4 cup warm water
- 2 lb bag of powdered sugar
- 1 TBLSP Clear Vanilla Extract

DIRECTIONS

In a large bowl, hand whisk meringue powder and warm water until the mixture is frothy and foamy. Mix powdered sugar in by hand until just combined. Beat mixture with hand mixer (or in a stand mixer with a paddle attachment) for 4-5 minutes. The frosting should be shiny and have a stiff consistency. Mix in vanilla. In order to achieve desired consistency of royal icing, use a spray bottle to add water slowly.