



# RECIPE: RIMANY SUGAR COOKIE RECIPE

PREP TIME: NIGHT BEFORE (DOUGH NEEDS AT LEAST 10 HOURS TO CHILL IN FRIDGE)

SERVINGS: 2 DOZEN MEDIUM-SIZED COOKIES

## MATERIALS NEEDED:

- Mixing bowls & spatula (or a mixer)
- Measuring cups
- Teaspoons & tablespoons
- Plastic wrap or ziplock bag
- Rolling pin
- Cookie cutters
- Parchment paper
- Baking sheet
- Food coloring
- Sprinkles

## INGREDIENTS:

- 2.5 cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¾ cups of unsalted butter, softened to room temp (do not microwave -- let it sit out for a few hours to warm up to room temp)
- 1 cup white sugar
- 2 eggs (room temp)
- ½ teaspoon vanilla extract

## METHOD:

- 1.Sift together dry ingredients (flour, baking powder, salt).
  - 2.Combine softened butter and sugar until smooth.
  - 3.Beat in eggs and vanilla extract.
  - 4.Slowly mix in the combined dry ingredients until dough forms.
  - 5.Separate dough into 2 or 3 balls and then flatten into discs. Wrap each disc in plastic or put in a plastic bag.
  - 6.Refrigerate for at least 10 hours.
- 10 or more hours later:
- 1.Preheat oven to 400°F.
  - 2.Line the baking sheet with parchment paper.
  - 3.Lightly sprinkle flour on a flat clean surface (like a table or countertop). Lightly put flour on your rolling pin.
  - 4.Roll dough out to ¼ inch thick. When working with dough, only take out one disc out of the fridge at a time so it doesn't get sticky. The warmer the dough, the harder it is to work with.
  - 5.Cut out shapes with cookie cutters, one at a time. After you cut each shape, immediately place onto the baking sheet.
  - 6.Bake at 400°F for 6-8 minutes or until edges are just barely light brown.
  - 7.Allow cookies to cool completely before decorating.

# RECIPE: GLAZE FOR SUGAR COOKIES & ROYAL ICING



**PREP TIME: 3 MINUTES**

**SERVINGS: ENOUGH TO DIP 1 DOZEN**

## MATERIALS NEEDED:

Mixing bowls & spatula (or a mixer)  
Measuring cups  
Teaspoons & tablespoons  
Plastic wrap or ziplock bag  
Rolling pin  
Cookie cutters  
Parchment paper  
Baking sheet  
Food coloring  
Sprinkles

## INGREDIENTS:

2 tablespoons half & half  
1 cup powdered sugar  
Hot water as needed to thin the glaze out  
Food coloring if wanted

## METHOD:

1. Combine half & half and powdered sugar by beating with a fork (or in a mixer).
2. Add hot water in small increments to thin glaze enough for dipping. Glaze should drip off the cookie.
3. Dip cookie face down -- do not fully submerge.
4. Lay face up on parchment paper to set for at least half an hour or until dry to touch before you pipe royal icing on top.

Royal Icing\* needs a mixer -- beat for 8 minutes

Ingredients:

3 eggs whites  
3.5 cups of powdered sugar  
Food coloring if wanted

