

PERFECT recipes for cut-out cookies and royal icing

by TheDecoratedCookie.com

(for personal use only)

cut-out cookies

- 2 sticks unsalted butter, softened
- 1 cup confectioner's sugar
- 1 egg
- 1 teaspoon vanilla extract (can add 1 1/2 tsp almond extract here)
- 2 1/2 cups all-purpose flour
- 1 teaspoon salt

Cream butter and sugar. Add egg and blend well. Add extracts and blend. Mix flour and salt and gradually add until mixed well. Cover dough with plastic wrap (I usually put mine in a gallon size Ziploc bag) and chill dough for about 2 hours. Working with about 1/3 of the batch at a time, briefly knead the chilled dough and roll about 1/4 inch thick. Cookies on a stick are rolled out 3/8 inch thick. Cut out shapes. Insert a lollipop stick about half way into the cookie, if using. Bake cookies on parchment paper-lined baking trays at 375 for 12-14 minutes. Thicker cookies may need up to 20 minutes. Just watch for edges that are nicely golden.

Make ahead: You may freeze dough. Let thaw until still chilled but pliable.

royal icing

- 4 tablespoons meringue powder
- 1/2 cup water
- 7-8 cups confectioner's sugar
- 1 teaspoon vanilla extract
- 2 tablespoons Crisco vegetable shortening
- 2 tablespoons light corn syrup

Whip the meringue powder and water on high speed for until it's fluffy and peaks form (use an electric hand beater or the wire whisk of your standing mixer). Add 4 cups of the confectioner's sugar and blend. Add the extract, Crisco, and light corn syrup and blend well. Add 3 to 4 more cups of confectioner's sugar until desired consistency. Store at room temperature in a sealed container for up to a month.