

# Rolled & Decorated Holiday Cutout Cookies

From our kitchens, to yours. Easy to make; wonderful to share.  
 Memories made with ingredients we usually have on hand – pantry items, inspiration, laughter, gratitude –  
 and given away with joy and goodwill to others.

## COOKIE DOUGH RECIPE

### Ingredients

- 1 teaspoon vanilla extract
- 2-3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt



### Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs and vanilla; mix well. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well. Chill until firm, 1 hour minimum; better still, overnight. (Chilling the dough is important because it allows butter and other fats to solidify, making them full-bodied and chewy. Don't skip this!

On a lightly floured surface, roll out dough to 1/4-in thickness. Cut out with Christmas cookie cutters of your choice. Using a floured spatula, transfer cookies to greased baking sheets. Bake at 375° until lightly browned, 8-10 minutes. Cool completely on wire racks. Yield: 48-60 cookies (depends on size of cutters)

Decorate cookies with icing, colored sugars, dragees, and edible glitters.

## ROYAL ICING RECIPE

### Ingredients

- 3 egg whites
- 1 pound confectioners' (powdered) sugar
- 1 teaspoon vanilla extract (we prefer "real" vanilla extract)



### Directions

In the bowl of a stand mixer or large mixing bowl, beat egg whites on medium-low speed until frothy, about 1 minute. With the mixer on low speed, slowly add in confectioners' sugar and vanilla.

Once fully incorporated, increase speed to medium-high and beat until stiff peaks shiny peaks form.

Divide icing among small bowls, and dye with gel food coloring if desired. Keep any icing that isn't being immediately used covered with plastic wrap – it dries out very quickly.

Transfer to piping bags and decorate; add sprinkles, colored sugar, dragees, edible glitter to cookies before icing hardens.

### Notes

- Eggs are easier to separate when cold. Egg whites whip up easier when closer to room temperature. We recommend separating them in advance.
- Do not rush the recipe and dump all the sugar into the egg whites at once. You'll lose volume if you add the sugar too quickly.
- Whipping egg whites at a low speed allows the protein in the whites to break down better. This helps whipped egg whites become more elastic and therefore more voluminous.
- Make sure the bowl you whip your whites in is super clean. Any residue water or fat will prevent egg whites from becoming fluffy.
- We prefer using gel food coloring, but you can use what you have on hand. Gel food coloring is more concentrated, so you can add less. Liquid food coloring may thin out the frosting if you add too much.
- If icing has started to harden, add a drop or two of water to bring it back to desired consistency. However, avoid making icing too thin as it'll lead to air bubbles.
- For best flavor, use real vanilla extract instead of artificial vanilla.
- When using royal icing to decorate cookies, "pipe" icing first to outline, then flood it. "Outlining" means piping a thin outline of the cookie with thicker icing, and "flooding" means filling the middle with thinner icing. Piping an outline first keeps icing from sliding off cookies.
- Add a few drops of water to icing and stir with a spatula for a flooding consistency. Continue adding water until you achieve the desired consistency.