

Sugar Cookies & Icing

24 Cookies



Ingredients

Sugar Cookies

2 1/2 cups all-purpose flour

1/2 teaspoon baking powder

1/2 teaspoon salt

3/4 cup unsalted butter, room temperature

1/2 cup sugar

2 eggs

1/4 teaspoon vanilla extract

Meringue Frosting

2 cups confectioners sugar

2 1/2 tablespoons water

2 teaspoons corn syrup

1 teaspoon pasteurized meringue powder

Decorating Supplies

1 cup candy corn

1 teaspoon circle sprinkles

Instructions

Preheat oven to 400 degrees.

In a medium bowl, mix together flour, baking powder, and salt; set aside.

Using an electric mixer or by hand, beat the butter and sugar until light and fluffy, about 3-4 minutes, scraping down the sides of the bowl as needed. Beat in eggs, one at a time, then beat in vanilla extract.

Gradually add the dry ingredients to the butter mixture, mixing until well combined, scraping down the sides of the bowl as needed. Once combined, cover dough and chill for 30 minutes. TBK TIP: If you do not have 30 minutes to chill the dough, be sure to heavily flour your work surface as unchilled dough is much stickier.

On a floured surface, roll-out chilled dough to 1/8" - 1/4" thick. Use floured cookie cutters in a variety of shapes and sizes to cut-out cookies. Place cookies on baking sheet and bake until lightly golden on the bottom, about 6-10 minutes, depending on the size of your cookie.

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Instructions

For the icing: In a medium bowl, stir together confectioners sugar, water, corn syrup and meringue powder until smooth and glossy. If icing is too thick, add water; if it is too thin, add more confectioners sugar.

Divide into separate bowls and add food coloring to create your desired colors. Scoop into piping bags to pipe. Icing will harden on cookies, it takes about 10 minutes to dry.

Decorate as desired, creating turkey designs and place candy corn for the feathers and sprinkles for the eyes. Enjoy!

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