

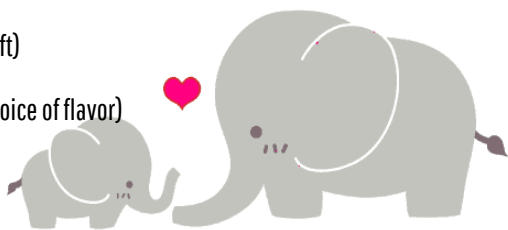
Chef Steph's

SUGAR COOKIE RECIPE


(MAKES ABOUT 25 LARGE COOKIES)

INGREDIENTS

- 1.5 cups granulated sugar
- 3/4 lbs. unsalted butter (soft)
- 3 large eggs
- 1.5 tsp vanilla extract (or choice of flavor)
- 4.5 cups all purpose flour
- 1.5 tsp baking powder
- 3/4 tsp. salt



DIRECTIONS

- *Combine dry ingredients--set aside.
- *Use electric mixer with paddle attachments, and cream the butter & sugar together until sugar has fully incorporated with the butter and the mixture is light & fluffy.
- *Add eggs one at a time, mixing in each one fully before adding the next.
- *Mix in dry ingredients slowly, until fully incorporated. (dough should be very soft) 
- *Place dough onto plastic film, and mold (as best possible) into a square. Wrap fully, and allow to chill in refrigerator for approximately 20 minutes.
- *Once dough is chilled, pull out & begin to roll out into a sheet (approximately 1/4 inch thick).
- *Use favorite cookie cutter, cut out cookies & place 1/2 inch apart on parchment lined cookie (baking) sheet.
- *Bake @ 300 degrees for 10 minutes total--rotating 180 degrees after 5 minutes.
- *After removing from oven, allow cookies to completely cool before decorating with Chef Steph's Royal Icing.

ROYAL ICING INGREDIENTS



- 4 egg whites
- 1 tsp vanilla
- 4 1/2 cups powdered (confectioner's) sugar

ROYAL ICING DIRECTIONS

- *In medium sized bowl, mix egg whites & vanilla until slightly frothy.
- *Add in sugar slowly until incorporated, then mix at fast speed until the icing is shiny and forms small, stiff peaks.
- *Portion into bowls with food coloring of choice (gel works best).
- *Place icing into piping bags, or DIY parchment piping bags and decorate!