

Q Recipe card

NAME OF DISH: FESTIVE SUGAR COOKIES

YIELDS: 24

PREP TIME: 2 HRS

COOK TIME: 12 MINS



INGREDIENTS

351002 Plain Flour

355114 Baking Powder

252112 Salt

431017 Granulated Sugar

013015 Unsalted Butter

017001 Eggs Medium Tray (360's)

341000 Vanilla Food Flavouring

341002 Almond Essence Food Flavouring

DIRECTIONS

Step 1. Whisk the flour, baking powder, and salt together in a medium bowl. Set aside

Step 2. Beat the butter and sugar together on high speed until completely smooth and creamy, about 2 minutes. Add the egg, vanilla, and almond extract (if using), and beat on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine.

Step 3. Add the dry ingredients to the wet ingredients and mix on low until combined. Dough will be a bit soft. If the dough seems too soft and sticky for rolling, add more flour

Step 4. Divide the dough into 2 equal parts. Place each portion onto a piece of lightly floured parchment paper or a lightly floured silicone baking mat. With a lightly floured rolling pin, roll the dough out to about 1/4-inch thickness. Use more flour if the dough seems too sticky. The rolled-out dough can be any shape, as long as it is evenly 1/4-inch thick

Step 5. Lightly dust one of the rolled-out doughs with flour. Place a piece of parchment on top. (This prevents sticking.) Place the second rolled-out dough on top. Cover with cling film or foil, then refrigerate for at least 1–2 hours and up to 2 days

Step 6. Once chilled, preheat oven to 180°C. Line 2–3 large baking sheets with parchment paper or silicone baking mats. Carefully remove the top dough piece from the refrigerator. If it's sticking to the bottom, run your hand under it to help remove it. Using a cookie cutter, cut the dough into shapes. Re-roll the remaining dough and continue cutting until all is used.

Step 7. Arrange cookies on baking sheets about 3 inches apart. Bake for 11–12 minutes or until lightly browned around the edges. If your oven has hot spots, rotate the baking sheet halfway through bake time. Allow cookies to cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely before decorating. No need to cover the cookies as they cool