



Sugar Cookies

(makes approximately 4 dozen)



Cookies

Ingredients	US	Metric
Butter	1 lb	454 g
Sugar	2 cups	400 g
Vanilla	1 tbsp	15 ml
All purpose gluten free flour	5¼ cups	750g
<i>*If using all-purpose flour</i>	4½ cups	560g
Baking powder	1 tsp	5 ml
Salt	1 tsp	5 ml
Eggs	2	2

Method:

- Cream butter and sugar until light and fluffy.
- Add vanilla and eggs one at a time, scraping down the side of the bowl after each egg is added.
- Add flour, baking powder and salt, combine on low speed until dough is formed.
- Remove from bowl and roll out approximately ¼ inch thick.
- Cut desired shapes, re-rolling the remaining dough until it's all used up.
- Place on parchment lined baking sheet and bake at 365°F until bottom and edges of cookies are golden, approx. 10-12 minutes.
- Cool completely then decorate as desired.

Royal icing

Makes enough icing to decorate 4 dozen sugar cookies.

Ingredients	US	Metric
Meringue powder	6 tbsp	50 g
Warm water	2 oz	60 ml
Cream of tartar	1 tsp	4 g
Icing sugar	2.2lbs	1 kg
White corn syrup	1 tbsp	15 ml
More water as needed (approx. 1½ - 2 cups)		

Method:

- Combine meringue powder and 2 oz warm water and whisk until medium stiff peaks form.
- Add cream of tartar and continue whisking until stiff peaks form.
- Remove whisk attachment and replace with paddle attachment. Add icing sugar and 1 cup water. Mix until smooth and fully combined.
- Add corn syrup and water as needed until desired consistency is reached. Toothpaste consistency for piping/details, and shampoo consistency for flooding.
- Colour as needed and decorate cookies as desired. Allow 6-8 hours for icing to fully harden.