

# Sugar Cookie Recipe

by LeAnn Parker

Servings: 24

Prep time: 15 min

Bake time: 1 hour

## INGREDIENTS

1 cup butter, softened  
1 cup white sugar  
1 egg  
1 tsp vanilla extract  
½ tsp almond extract  
3 cups all purpose flour  
2 tsp baking powder

## DIRECTIONS

1. Mix together the first 5 ingredients until smooth.
2. Slowly incorporate flour and baking powder and mix until incorporated.
3. Roll dough on floured surface to about ¼in thick.
4. Use cookie cutters to desired shape.
5. Place shapes on parchment lined cookie sheets.
6. Bake at 350 for 6-8min. Remove from the oven *before* the edges brown.
7. Cool slightly before transferring cookies off of the cookie sheet onto cooling racks.

# Royal Icing Recipe

Servings: 24

Prep time: 10 min

Dry time: 2+ hrs

## INGREDIENTS

4 cups confectioners sugar  
5 tablespoons warm water (plus  
more as needed)  
3 tablespoons meringue powder  
2 teaspoons almond extract  
18in piping bag

## DIRECTIONS

1. Beat all ingredients together until icing forms peaks and peaks disappear after counting to 5.
2. Add more water one tablespoon at a time until the right texture is achieved.
3. Place icing into an 18in piping bag.
4. Pipe a circle outlining the edges of the cooking and then flood the inside with icing.
5. Repeat with each cookie.
6. Let icing set for 2-24hrs before "painting."

# Edible "Paint" Recipe

Dry time: 1 hour

## INGREDIENTS

gel food coloring  
water or clear extract  
edible markers (optional)

## DIRECTIONS

1. Squeeze one drop of each gel color onto a plate.
2. Add water or extract to thin/mix colors as needed.
3. Apply the edible paint onto the cookie using a paint brush reserved for cooking only.