

Cake Studio Holiday Cookie Recipe

Royal Icing

Yields 4 cups.

Before starting, make certain the mixer bowl and mixer attachments and all utensils are clean and grease-free, or the meringue won't form peaks as it should.

¼ cup meringue powder
½ cup cold water
1 lb confectioners' sugar
½ tsp lemon juice

In a large mixer bowl using the whip attachment, whip the meringue powder together with the water until stiff peaks form. Change from the whip attachment to the paddle attachment. Add the confectioners' sugar gradually while blending at low speed until combined. Continue mixing at high speed for 5 to 8 minutes, or until the icing is stiff.

Add the lemon juice and mix on low speed until combined.

Spoon icing into an airtight container, otherwise a hard crust will form quickly as it dries. Use to make snowflakes.

Holiday Iced Cookies

Yields approx. 20 cookies

½ cup unsalted butter, softened
¾ cup sugar
1 large egg
1 Tbsp milk, or cream
1 tsp vanilla extract
1 ¼ cup cake flour
1 cup all-purpose flour
¼ tsp baking powder
¼ tsp salt

Royal icing

White or silver *non-pareils* sprinkles or coloured sugar

Parchment paper

In a mixer using the paddle attachment, cream together the butter and sugar until smooth. Add the egg and beat until fluffy.

Beat in the milk or cream and vanilla extract.

Sift together the two flours, baking powder, and salt and slowly add to the creamed mixture, beating until flour is just incorporated.

Remove the dough and shape into a flat slab; wrap in plastic film and chill for 1 hour or up to one week. When ready to cut out cookies, pre-heat the oven to 375 °F.

Roll the dough out very thin (¼ inch or 6mm). Cut into shapes.

Place on parchment paper-lined baking sheets and bake until delicately brown (approx. 5 to 7 min.) Decorate with royal icing and white *non-pareils*.