



Make It Sweet.

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Cookie Recipes

Cut-Out Sugar Cookies

1 cup butter (1/2 lb or 2 sticks)
1 cup white granulated sugar (200g)
2 large eggs
2 Tbsp vanilla bean paste
5 cups all-purpose flour (650g)
1/4 cup heavy cream
1/2 tsp salt

Set butter out to come to room temperature. Cream together until fluffy the room temperature butter and sugar using a hand mixer or the flat paddle attachment of a stand style mixer. Add eggs, vanilla and cream and mix until smooth. Add flour and salt and mix just until well incorporated. Don't over mix. Roll out dough to 3/8 inch thickness between two pieces of parchment paper using Perfection Strips or dowel rods as a guide. Refrigerate flattened dough for 1 hour. Preheat oven to 350° F. Peel parchment off of top side, turn it over and place back on top. Flip the dough over (parchment and all) and peel off other parchment sheet. Cut into shapes and place cookies 1 inch apart on parchment lined cookie sheets. Bake 12 to 14 minutes until bottoms and edges are light brown. Cool. Decorate with royal icing. Makes approximately 36 medium size cookies.

Black Cocoa Cut-Out Cookies

1 cup unsalted butter (1/2 lb or 2 sticks)
2/3 cup white granulated sugar (135g)
1 large egg
1 Tbsp vanilla bean paste
2 1/4 cups all-purpose flour (300g)
3/4 cup black cocoa
1/4 tsp salt

Cream together until fluffy the room temperature butter and sugar using a hand mixer or the flat paddle attachment of a stand style mixer. Add egg and vanilla and mix until smooth. Add cocoa, salt and flour and mix. Mix just until well incorporated and you don't see any white flour. Don't over mix. Roll out dough to 3/8 inch thickness between two pieces of parchment paper using Perfection Strips or a dowel rod for a guide. Refrigerate flattened dough for 1 hour. Preheat oven to 350°F. Peel parchment off of top side, turn it over and place back on top. Flip the dough over (parchment and all) and peel off other parchment sheet. Cut into shapes and place cookies 1 inch apart on parchment lined cookie sheets. Bake 10 minutes until cookie is stiff to the touch. Cool. Decorate with royal icing. Yield: 24 medium cookies.

Royal Icing

This icing is commonly used for decorating cookies and hardens when dry.

3 Tbsp Meringue Powder
4 cups sifted confectioners' sugar (about 1 lb)
6 Tbsp water (or combination water and flavor – we use 3 Tbsp water and 3 Tbsp clear vanilla)

Beat all ingredients starting at low speed and increasing to medium speed for 7-10 minutes until icing forms peaks. This recipe makes a stiff royal icing. Water is added to make a thinner icing – the consistency for flooding is like Elmer's Gule or thick paint. Stiff icing is used for cookie borders/outlines while thinner icing is used to fill-in border areas.

Frequently Asked Questions

? Why are my cookies getting bubbles when I bake them?

If your cookies are looking like air bubbles are forming inside them while they are baking, chances are your oven isn't hot enough. This frequently happens to even experienced bakers during their first batch -- they forgot to let the oven warm up long enough. Allow your oven at least a half hour to preheat. Don't rely on the oven sensor. If your second or third batch produces the same results, you might invest in an oven thermometer to check the internal temperature of your oven. Adjust your oven temperature setting accordingly. Another issue may come from not rolling the dough enough when re-rolling scraps. Be sure to knead by hand to get rid of airpockets before re-rolling

? How do I keep my cookies from breaking when I move them to the cooling rack?

Most cookie breakage is due to moving them from the baking sheet to the cooling rack too soon. Remove your cookies from the oven when you just begin to see the tiniest bit of brown on the edge of one of the cookies in the back of the oven. Set the baking sheet on the counter and **leave it alone for 5 minutes**. The cookies will finish baking and begin to cool. The cooling will allow the dough to contract making your cookies sturdier when you do move them to the cooling rack.

? How long do I need to let my cookies iced with royal icing dry?

Royal icing is funny. If you put it into a pastry bag, it will dry in the tip within seconds. If you leave a bowl of it, unsealed, on the counter it will dry within minutes. But, once you put it on the cookie, it needs 8 to 12 hours to dry completely. This may cause you concern that your cookies will be stale, but, trust me on this, there is enough moisture in that icing to keep your cookies fresh. Once you put the base icing on, you can safely add details within a hour or so.

? Can I freeze my cookies? Can I freeze my iced cookies?

Yes! You can freeze unbaked or uniced baked cookies. You cannot freeze iced cookies. Make sure your cookies are stored in an airtight container. To freeze unbaked cookies, place cut shapes on a cookie sheet, freeze until hard, then transfer to zip-top bags. Remove from the bags and place on cookie sheet when ready to bake. Allow cookies to sit out for about 30 minutes before baking. For already baked cookies, when removing them from the freezer do NOT open the container until the cookies are back up to room temperature. This will prevent condensation on the cookies. How long can I store frozen cookies? Stored in an airtight container, up to a few months.

? My cookies spread, how do I keep that from happening?

The recipe that is on the front will not spread. Spreading is a result of many factors, recipe, mixing methods, ingredients, temperature, etc. Make sure you are using a recipe intended for cut-out sugar cookies. Not all sugar cookie recipes are meant to be rolled and cut. Dough is best if properly chilled. Bake on parchment paper instead of greased pans – it makes clean-up is easier too. Don't place dough on warm baking sheets. Butter can make cookies spread if the dough is too soft before baking – be sure that you are working with a stiff, chilled dough. Some people say not to use butter; because of its low melting point, it has a tendency to make cookies spread – so they use shortening. I just don't think that there is any substitute for the flavor of butter, so I don't recommend a shortening based sugar cookie.

? Copper or metal?

The choice is up to you. Considerations are how often you will use the cutter – copper ones are more sturdy and will last longer; budget – copper ones are certainly more expensive; and design – there are some designs that are so detailed that they can only be made in copper. Properly cared for, cutters will last forever. Always wash cutters after each use in warm soapy water and dry immediately. Do not put cookie cutters in the dishwasher!

? How do I package my decorated cookies to mail them?

Carefully! If your cookies are decorated, you'll want to take special care to see that they arrive at their destination safely. Bag each cookie individually. At your local UPS store or similar packaging/shipping store, purchase some thin bubble wrap. Wrap each cookie in bubble wrap. Put the cookies in a box lined with peanuts or bigger bubble wrap.

? Are there some cookie websites?

My favorite is www.elenis.com. Their cookies are some of the cutest – a great place for inspiration. Another idea is just to type in the type of cookie that you want to make – for example “hat cookie” or “cookie bouquet” in google.com then click images – you will be amazed how many images you get. I love the designs and techniques done by Amber Spiegel – check out sweetambs.com for inspiration and even some tutorials.

? Where can I get cookie cutters that you don't carry in your store?

A great site is www.kitchengifts.com. They have wonderful copper cookie cutters and literally thousands to choose from. You can place orders for even just one cutter from them.