



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
5 cups all-purpose flour (650g)
1/4 cup heavy cream
1/2 tsp salt

Set butter out to come to room temperature. Cream butter and sugar. Add eggs, vanilla and cream and mix until fairly smooth. Add flour and salt and mix just until well incorporated. Don't over mix. Roll out dough to 1/4 inch thickness between two pieces of parchment paper. Refrigerate flattened dough for 1 hour. Preheat oven to 350° F. Peel parchment off of top side. Flip the dough with both sheets over and peel off the 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 butter (1/2 lb or 2 sticks)
2/3 cup white granulated sugar (135g)
1 large egg
1 Tbsp vanilla
2 1/4 cups all-purpose flour (300g)
3/4 cup black cocoa
1/4 tsp salt

Cream butter and sugar. Add egg and vanilla and mix until smooth. Add cocoa, salt and flour and mix. Mix just until well incorporated – but you don't see any white flour. Don't over mix. Roll out dough to 1/4 inch thickness between two pieces of parchment paper. Refrigerate flattened dough for 1 hour. Preheat oven to 350° F. Peel parchment off of top side. Flip the dough with both sheets over and peel off the 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. Makes approximately 24 medium size 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 at low speed for 7-10 minutes until icing forms peaks. This recipe makes a stiff royal icing. Water can be added to make a thinner icing – the consistency for flooding is like thick paint. Stiff icing is used for cookie borders/outlines while thinner icing is used to fill-in border areas.