



All in One Bake Shop

Jack O'Lantern Cookies

Ingredients

1 cup butter – room temperature
1 cup white granulated sugar
2 large eggs
2 Tbsp vanilla
5 cups all-purpose flour
1 tsp baking powder
1/4 cup heavy cream
1/2 tsp salt



Instructions:

Cream butter and sugar. Add eggs, vanilla and cream and mix until smooth. Combine flour, baking powder and salt and add to liquid mixture. 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°. Peel parchment off of top side. Flip and peel off other parchment sheet. Cut into shapes and place cookies 1 inch apart on parchment lined cookie sheets. Bake 10 to 12 minutes until bottoms and edges are light brown. Cool. Decorate with royal icing. Makes approximately 36 medium size cookies.

Pipe details with cookie dough! Make the thinned out dough by mixing some of the dough with water until it is a thick royal icing consistency. Color with gel colors and you're ready to decorate. After cutting out the cookies and before baking, pipe the details onto the cookie. Bake as usual and the piped on cookie details bake along with the cookie. This is a fun way to decorate cookies quickly and easily without having to make royal icing.

Royal Icing

Cookie decorating icing that hardens when dry.

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



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.