



# All in One Bake Shop

8566 Research Blvd  
Austin, Texas 78758  
(512) 371-3401 local  
(866) 371-3401 toll free  
[www.allinonebakeshop.com](http://www.allinonebakeshop.com)  
[info@allinonebakeshop.com](mailto:info@allinonebakeshop.com)

## Silver Cloud Estates Crispy Sugar Cookies

*I first met Chris Pisano, the owner of Silver Cloud Estates at the Mid Atlantic Cake Show in Maryland. I was very impressed with all of the extracts that he had at the show – in particular the vanilla extract and vanilla bean paste. He had some cookies flavored using the different extracts that he was handing out as samples. I loved the flavors from the extracts, but just as much, I loved the cookies. I have to admit - I kept going back to get more cookies! These cookies are buttery, crispy and full of flavor. Soon after the cake show, we started carrying a variety of the Silver Cloud Estates products in our store and they are all wonderful. I asked Chris if he would share the recipe with me and my customers. He sent me the recipe and I made some this morning. They are just as I remembered, little crisp wafers of cookie goodness. Playing around, I pressed the dough into tart shells and the small pie tin – this recipe would make a great cookie crust for a chocolate or fruit tart – I can't wait to try that! Many thanks to Chris for sharing this recipe! I hope you enjoy these delicious cookies!*

### Mary's Marvelous Sugar Cookies

Recipe courtesy of Chris Pisano, Silver Cloud Estates

- 2 sticks of butter, softened
- 2 ½ cups of sugar
- ½ tsp. salt
- 1 egg
- 2 T milk
- 2 tsp Silver Cloud Estates Pure Vanilla Extract
- 1 Tbsp Silver Cloud Estates Pure Lemon Extract
- 1 Tbsp baking powder
- 3 cups flour



Mix butter, egg, salt, sugar, milk and extracts together. Add flour and baking powder and just mix until well incorporated. Chill the dough for about ½ hour in the refrigerator. On a floured surface, roll dough out very thin and cut cookie shapes. Bake at 375° until golden – about 10 minutes.

You can use any of Silver Cloud's flavors with this cookie recipe. Use the pure vanilla extract or vanilla bean paste with citrus flavored cookies (orange, key lime, lemon) and omit the vanilla with flavors such as cherry, blueberry, raspberry. If you are using Silver Cloud's compounded flavors (anything that is not labeled a pure extract) use only 1 tsp of flavor and taste the dough. If it seems a little weak - add another 1 tsp of flavor and mix well. There are lots of flavors to try – pineapple, amaretto, almond, coconut and so many more – there are lots of possibilities!