



INGREDIENTS

1 cup of unsalted butter
1 cup of icing sugar
2 egg yolks
2 TSP of vanilla bean paste
2 ½ cups of sifted flour
1 TSP of kosher salt
4 cups of icing sugar
3 TBSP of meringue powder
1 packet of vanilla powder
6 TBSP of cold water



SUGAR COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. In a large bowl of an electric mixer fitted with a paddle, beat the butter and icing sugar until smooth.
2. Add the egg yolks and vanilla and continue beating until all ingredients combine. Stop the mixer and do a scrape down.
3. Add the salt to the AP flour and mix.
4. Add the flour to the butter, two tablespoons at a time.
5. When the dough is fully combined, lightly dust a work surface with flour.
6. Transfer the dough to the work surface, divide the dough into two portions, cover with plastic wrap and refrigerate dough for 1 hour.
7. Preheat oven to 350 DF.
8. Roll out the dough to 1/4" thickness. Cut into shapes using cookie cutters of your choice.
9. Place cookies on a tray lined with baking sheet 1" apart.
10. Bake for 12-15 minutes until cookies are lightly browned.
11. Transfer the cookies to a cooling wire rack and allow to dry for 17-20 hours.
12. Place the icing sugar in the bowl of an electric mixer.
13. Add the meringue powder, vanilla powder and cold water and mix. If you want the mixture to be more fluid, add more water one tablespoon at a time.
14. Divide the icing in two and place them in separate bowls.
15. Place 2 drops of food coloring of your choice to each icing. Mix the icing will mix until it reaches your chosen color.
16. Transfer the icing to a piping bag, ice your cookies and add candies of choice.
17. Allow the cookies to dry overnight.

ENJOY THE SUGAR COOKIES