



INGREDIENTS

WET INGREDIENTS

1 cup of unsalted butter

1 cup of granulated sugar

2 eggs

1 TSP of vanilla bean paste

Pink and pale pink food coloring

DRY INGREDIENTS

4 cups of sifted AP flour

$\frac{3}{4}$ cup of corn starch

$\frac{3}{4}$ TSP of kosher salt

OTHER

$\frac{1}{4}$ cup of colored sugar



VALENTINE SUGAR COOKIES

By Caterina Romano's kitchen

DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, add the butter, sugar, eggs and mix until smooth and fluffy.
2. Stop the mixer and do a scrape down.
3. Add the vanilla and food coloring and mix until well combined.
4. Add the salt and corn starch to the flour and mix until well combined.
5. Add the dry to the wet ingredients one tablespoon at a time. Stop the mixer and do scrape down allowing all ingredients to incorporate evenly.
6. You will have to repeat the process for a second dough sheet.
7. Transfer the dough to a tray lined with plastic cling. Place another plastic sheet and using a rolling pin roll out the dough into a rectangle to $\frac{1}{4}$ " thick.
8. Generously, sprinkle the dough sheet with the colored sugar. Use the rolling pin to press down the sugar into the dough. Plastic wrap and refrigerate for 45 minutes.
9. With the pink cookie dough, cut strips of dough to $\frac{1}{2}$ ". Plastic wrap the cut dough strips and refrigerate until needed.
10. Repeat the same procedure with the dough sheet that is covered with colored sugar.
11. Use the two sheets and replace the strips so that the colors alternate. Squeeze the strips together with your hands. Refrigerate the dough for 20 minutes.
12. Preheat oven to 370 DF.
13. Use hearth cookie cutter of different sizes, cut the cookies and place them on the baking tray. Collect the scrap dough and squeeze them together and cut more cookies.
14. In the preheated oven, bake the cookies for 10-12 minutes. Transfer the cookies to a wire rack and allow to cool for 1 hour.

ENJOY THE VALENTINE SUGARCOOKIES