



BT21 TATA Sugar Cookies

Level: Easy

Makes: About 2 dozen

Prep Time: 10 minutes

Cooking Time: 15 to 18 minutes per batch

Decorating Time: 2 days

Sugar Cookie:

1 cup (2 sticks) unsalted butter; cut into cubes, chilled

1 cup white granulated sugar

1 large egg

1 tsp. vanilla extract

3 cups all-purpose flour

1½ tsp. baking powder

½ tsp. table salt



Royal Icing:

3¾ cups confectioner's powdered sugar; sifted

3 Tbsp. meringue powder

6 Tbsp. warm water

Decorating ingredients:

Food gel or paste (not liquid) in red, yellow, and black

Heart sprinkles (optional)

For Sugar Cookies: Preheat oven to 350°. In a stand mixer fitted with a paddle attachment, cream the butter & sugar until blended. Add egg & vanilla. Mix until combined. In a small bowl, mix flour, baking powder & salt. Slowly add to the butter mixture & mix on low until combined. Separate the dough into 2 round pieces & chill in the refrigerator for 15 minutes. One piece at a time, roll the dough to about $\frac{3}{8}$ -inch (about 10mm) thick. With a medium heart cookie cutter, cut out heart shapes (see Notes below). Bake on ungreased cookie sheet for 15 to 18 minutes, or until the bottom edges of the cookie start to brown. Cool on a wire rack. Once completely cooled, place in an airtight container until ready to decorate with royal icing.

For Royal Icing: In a stand mixer with a whisk attachment, beat the powdered sugar, meringue powder, & water for about 4 to 5 minutes, until smooth & the icing loses its sheen. (While beating, I like to cover the top of the mixer with a large piece of damp paper towel so it covers the top of the bowl & won't dry the icing.) Place icing in an airtight container until ready to decorate. (When exposed to air, the icing dries and hardens.)

To decorate cookies: Place 1 cup of white icing in an airtight container. Set aside. Color the rest of the icing with red food gel. In a piping bag with Wilton Tip #3, outline the borders of the cookie with red icing. Dry for 1 hour. With a small spoon, fill in the borders with more red icing. (If the icing is too thick, add a little water to get a thin consistency.) Use a toothpick to spread out the icing evenly. Let dry overnight. Mix $\frac{1}{4}$ cup of white icing with yellow food gel. In a piping bag with Wilton Tip #3, draw the different shaped mouths. Mix $\frac{1}{2}$ cup of white icing with black food gel. In a piping bag with Wilton Tip #1, draw facial features. Dip a toothpick in the remaining white icing and place a small dot on the opened eyes to brighten the look of the eyes. Attach heart sprinkles with icing (optional). Dry for 1 hour. Place in an airtight container.

Notes:

- Don't bake cookies when there's high humidity.
- Before cutting out shapes, dip the cookie cutter in a bowl of all-purpose flour to prevent sticking.
- Before baking, I like to place the cookie sheet with the cut dough in the refrigerator for 15 minutes. This will harden the dough and help keep the cookie shape.