Holiday Cookie Decorating with the Hudson Cakery
Recipes and supplies shared by Jennifer Bunce-Timmons SCILS’03

Supplies:

- Pre-baked cookies in the following shapes: snowflake, gingerbread man, snowman
  - Sugar cookie recipe below
- Royal icing (recipe below)
- Plastic piping bag with a coupler and one or two piping tip #2
- Small bow mold with 4oz of fondant icing
- Scissors
- Toothpicks
- Small paint brush
- Small cup of water
- Paper towels or wet rag
- Small bowl or pint container to hold the icing bags (food take-out plastic containers work well)

Recipes:

1. **No Fail Sugar Cookies**

   *Yields: 30 large round sugar cookies*

**Ingredients**

- 6 cups flour
- 1 tsp. baking powder
- 2 cups unsalted butter (1 lb)
- 2 cups sugar (white granulated) (1 lb)
- 2 eggs
- 2 tsp. vanilla extract
- 1 tsp. salt
- 1 Tbl of lemon juice
Instructions

- Preheat oven to 350.
- Cream butter and sugar until light and fluffy. Add eggs and vanilla.
- Mix well.
- Mix dry ingredients and add a little at a time to butter mixture.
- Mix until flour is completely incorporated and the dough comes together.
- Chill for 1 to 2 hours.
- Roll to desired thickness and cut into desired shapes. Bake on baking sheet lined with parchment paper (or ungreased without parchment paper) at 350 degrees for 8 to 10 minutes or until just beginning to turn brown around the edges.

2. Royal icing recipe:

Ingredients

- 4 ounces warm water
- 2½ tablespoons meringue powder
- 1/2 teaspoon cream of tartar
- 18 ounces powdered sugar

Instructions

In a 6-quart mixer bowl, mix water and meringue powder for 30 seconds using paddle attachment. Add cream of tartar and mix for 30 seconds. Slowly add all the powdered sugar and mix on low speed for 10 minutes until smooth and shiny. Keep in a sealed container at room temperature for a week or in the refrigerator for up to four weeks.

Once you make the batch of white frosting, you will need to use food gel to dye certain colors. You will need plain white icing, and a little bit of red, green and black. But you can also make any color you want to decorate the cookies!