

Ingredients & Supplies

“Hello Summer” Cookies

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Sugar Cookie Dough Recipe (yields approx. 24 medium-sized cookies)

INGREDIENTS -

- 3/4 cup (170g) **unsalted butter**, slightly softened to room temperature
- 3/4 cup (150g) **granulated sugar**
- 1 large **egg**
- 2 teaspoons **pure vanilla extract**
- 1/2 teaspoon **almond extract** (*you can also use more vanilla, lemon or other flavoring*)
- 2 and 1/4 cups (281g) **all-purpose flour** (*weigh on food scale or use scoop and level dry measuring method*)
- 1/2 teaspoon **baking powder**
- 1/4 teaspoon **salt**

INSTRUCTIONS -

1. Make sure you have allotted enough time (and enough counter space!) to make these cookies. The cookie dough needs to chill, the cookies need to cool completely, and the icing needs 24 hours to completely harden. If enjoying right away and hardened icing isn't a concern, you'll only need about 4 hours to make these.
2. In a large bowl using a handheld or stand mixer fitted with the paddle attachment, beat the butter until creamed and smooth – about 1 minute. Add the sugar and beat on high speed until light and fluffy, about 3 or 4 minutes. Scrape down the sides and bottom of the bowl as needed. Add the egg, vanilla, and almond extract and beat on high until fully combine, about 2 minutes. Scrape down the sides and bottom of the bowl as needed.
3. Whisk the flour, baking powder, and salt together in a medium bowl. Turn the mixer down to low and add about half of the flour mixture, beating until just barely combined. Add the rest of the flour and continue mixing until just combined. If the dough still seems too soft, you can add 1 Tablespoon more flour until it is a better consistency for rolling.

4. Divide the dough into 2 equal parts. Roll each portion out onto a piece of parchment to about 1/4" thickness. Stack the pieces (with paper) onto a baking sheet, cover lightly, and refrigerate for at least 1-2 hours and up to 2 days. Chilling is mandatory for best results.
5. Once chilled, preheat oven to 350°F (177°C). Line 2-3 large baking sheets with parchment paper or a silicone baking mat. The amount of batches will depend on how large/small you cut your cookies. Remove one of the dough pieces from the refrigerator and using a cookie cutter, cut in shapes. Transfer the cut cookie dough to the prepared baking sheet. Re-roll the remaining dough and continue cutting until all is used.
6. Bake for 10-12 minutes, until very **lightly** colored on top and around the edges. For best result and taste, **cookies should NOT be baked until golden or dark brown on top and/or edges**. Make sure you rotate the baking sheet halfway through bake time. Allow to cool on baking sheet for 5 minutes, then transfer to a wire rack to cool completely before icing.

Easy Icing Recipe

INGREDIENTS -

- 1 and 1/2 cups (180g) **confectioners' sugar**
- 1/2 teaspoon **pure vanilla extract**
- 1 teaspoon **light corn syrup** (*this makes the icing shiny and dry firmly*)
- 2 – 2.5 Tablespoons (30-38ml) room temperature **water**
- pinch of **salt**

INSTRUCTIONS -

1. Whisk the confectioners' sugar, vanilla, corn syrup, and 2 tablespoons of water in a medium bowl. It should be quite thick. If it is much too thick, add 1/2 Tablespoon more water. If it is much too thin, add 2 more Tablespoons of confectioners' sugar. If you drizzle a little of the icing with the whisk, the ribbon of icing will hold for a few seconds before melting back into the icing. That is when you know it's the right consistency and is ready to use. If desired, add liquid or gel food coloring. You can pour some icing into different bowls if using multiple colors. If not decorating right away, cover the icing tightly and keep in the refrigerator for up to 2 days.
2. Decorate the cooled cookies however you'd like. Squeeze bottles make decorating so easy. You may enjoy right away or you can wait 24 hours for the icing to set and harden—no need to cover the cookies as the icing sets.

Ingredients List (see class recipes for exact quantities)

- unsalted butter
- granulated sugar
- eggs
- pure vanilla extract
- almond extract – optional
- all-purpose flour
- baking powder
- 3 to 4 assorted liquid or gel food coloring (*e.g., yellow, red, blue, green*)
- confectioners' sugar
- salt
- light corn syrup
- water

Supplies List

- Electric stand mixer **OR** hand mixer
- Silicone **OR** rubber spatula
- Mixing bowl
- Wire whisk
- Dry measuring cups and spoons
- Rolling pin
- Toothpicks
- Plastic wrap
- Metal **OR** plastic knife
(*for dividing cookie dough*)
- Plastic tablecloth – **optional** (*for covering workspace and easy cleanup*)
- Paper towels and/or wet wipes
- Small child-friendly scissors
- Cookie cutters - your choice of summer-themed shapes (*instructor will use themed cutters, including swimsuit, flip flops, ice cream cone, flowers, butterfly, etc.*)
- 2 baking sheets
- Parchment paper **OR** silicone baking mat (*sized to fit inside of baking sheets*)
- 4 to 5 squeeze bottles (*for piping icing onto cookies*)
- Smock **OR** apron
- Small, disposable plastic cups AND 2 metal **OR** plastic teaspoons (*for mixing icing colors*)

Recipe Attribution

Sugar Cookie and Easy Icing Recipes: <https://sallysbakingaddiction.com/christmas-sugar-cookies/>

Note: Although these cookies have “Christmas” in the recipe name, they are the perfect cut-out sugar cookie for any time of year.

Sources *(These supplies are widely available in stores and online. Following are suggested sources.)*

- Cookie cutters - <https://cookiecutter.com/>, <https://www.cheapcookiecutters.com/> and [Country Kitchen SweetArt Cake and Candy Supplies \(countrykitchensa.com\)](http://CountryKitchenSweetArtCakeandCandySupplies.countrykitchensa.com)
- Gel food coloring – **preferred** (*i.e. Wilton Icing*) [Shop Categories \(michaels.com\)](http://ShopCategories.michaels.com) **OR** Liquid <https://www.walmart.com/ip/McCormick-Assorted-Food-Color-Egg-Dye-1-fl-oz-4-Count/10308892>
- Squeeze bottles (6 to 8 oz.): <https://www.michaels.com/squeeze-bottles-by-celebrate-it/10114058.html> and Amazon <https://tinyurl.com/AmazonSqueezeBottles>

Additional Information

- **PREP FOR LESSON ONE** – If you will be mixing cookie dough along with the instructor, please have all sugar cookie dough ingredients measured and all supplies ready before this lesson begins. Also, be sure that butter and egg are at **room temperature** before the lesson begins. We will mix, wrap and chill the dough during lesson one.

The instructor will demonstrate how to roll and cut out cookie dough shapes. After the end of this lesson, students will know how to roll, cut and bake the cookies on their own, before lesson two.

- **PREP FOR LESSON TWO** – Please be sure that cookies are baked, **completely cooled** and ready to decorate before this lesson begins. Also, be sure to have icing recipe ingredients measured and ready. We will mix and color icings together **during** this lesson.
- Adult supervision is recommended for using electric mixer during lesson one and where rolling dough and cutting is necessary.