

Ingredients & Supplies

Couture Cookie Creations

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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 vanilla, lemon or any flavoring of choice*)
- 2 and 1/4 cups (281g) **all-purpose flour** (*weigh on food scale or use scoop and level 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.
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. 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.

Royal Icing Recipe (yields approx. 3 cups)

INGREDIENTS -

- 4 cups (480g) **confectioners' sugar**, sifted
- 3 Tablespoons **meringue powder** (*powdered egg whites – creates an icing that dries hard*)
- 9–10 Tablespoons room temperature **water**
- **gel food coloring**

INSTRUCTIONS -

1. In a large bowl using a hand mixer or a stand mixer fitted with a whisk attachment, beat all of the icing ingredients together on high speed for 1.5 – 2 minutes. When lifting the whisk up off the icing, the icing should drizzle down and smooth out within 5-10 seconds. If it's too thick, add a little more water. (On particularly dry days, I use up to 12-14 Tablespoons water total.) If it's too thin, add a little more sifted confectioners' sugar.
2. Icing completely dries in about 2 hours at room temperature. If you are layering royal icing onto cookies for specific designs and need it to set quickly, place cookies in the refrigerator to help speed it up.

Ingredients List (see recipes for exact quantities)

- unsalted butter
- granulated sugar
- eggs
- pure vanilla extract
- almond extract – optional
- all-purpose flour
- baking powder
- salt
- gel food coloring (at least 3 to 4 colors)
- confectioners' sugar
- meringue powder
- 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 scissors
- Cookie cutters - your choice of couture-themed shapes *(instructor will use themed cutters, including purses, ladies' shoes, dresses, 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 plastic cups AND 2 metal **OR** plastic teaspoons *(for mixing icing colors)*

Recipe Attribution

Sugar Cookies: <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.

Royal Icing: <https://sallysbakingaddiction.com/royal-icing/>

Note: We will be using the royal icing recipe in this document, **NOT** the “Easy Icing” recipe beneath this cookie recipe on the website.

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 - (i.e. Wilton Icing) <https://www.michaels.com/search?q=wilton%20icing>
Note: Feel free to choose whatever icing colors inspire you. You may wish to have at least one neutral color. Remember that icing colors can be mixed to create custom colors.
- Meringue powder (powdered egg whites that stabilize icing and) - [Shop Categories \(michaels.com\)](http://ShopCategories.michaels.com)
- 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 – Please use the recipe provided, or a similar recipe, to make sugar cookies that hold their cut-out shapes when baked. Cookies should be baked, **completely cooled** and ready to decorate before this lesson begins.

Also, please have royal icing recipe ingredients measured and ready. We will mix and color icings together **during** lesson one.

Note: An electric stand mixer or hand mixer (with a whisk attachment) is essential for thorough mixing and proper consistency of royal icing.
- PREP FOR LESSON TWO – Gather some favorite clothing images or magazine pages to have nearby for additional inspiration.
- Adult supervision is recommended, as needed, for using electric mixer during the lesson.