

ILLUSTRATED COOKIES

How to Make Unique, Fun, Pretty or Wacky Cookies for the Holidays

SUPPLY LIST

- One or two batches of home-baked cookies (recipe attached), let them cool down.
- Royal icing (using a recipe attached or King Arthur mix).
- Several small bowls to mix the colored royal icing, and several small spoons.
- Gel food coloring (to tint the royal icing).
- Piping bags and fine piping tips for cookies (if you don't have any, there are some tricks).
- A variety of sprinkles, jimmies, nonpareils, sanding sugar, or other little sugary toppings for cookies. It is nice to include some metallic ones.
- Small candy eyes (found in the sprinkles section).
- Tweezers (to place individual sprinkles).
- Baking sheets (to prevent sprinkles from rolling all over your kitchen).

NOTES FROM ANA

- **You should bake your cookies ahead** using all kinds of cookie cutters but especially those that can be turned into characters: gingerbread people, teddy bears, animals, also holiday cookie shapes like trees, sleights, reindeer, etc. Whatever you have around.
- King Arthur is great for all things baking, for this recipe, you can use any all-purpose flour, but I strongly recommend their royal icing mix, icing turns out better than made from scratch. Mix the white icing right before the class, and then during the class, we will color it and put it in the bags.
- Sprinkles can be found in Michaels or any baking shop. For more special sprinkles, FancySprinkles.com has fun mixes.
- For piping tips, my favorite ones are PME #2 and #3 tips, available at bake shops and Amazon. Same for piping bags.

BASIC SUGAR COOKIES:

1 cup sugar
1 cup butter (2 sticks) at room temperature
2 eggs
3 cups flour
1 teaspoon vanilla extract

Preheat oven to 350-375 and line baking sheets with parchment paper

Cream butter and sugar
Beat in eggs, add vanilla
Add flour, and mix well
Refrigerate at least two hours

Roll dough out on a lightly floured surface (marble or wood) and cut with a cookie cutter. Transfer with a spatula to a cookie sheet.

Bake for approximately 10 minutes. When cookies are beginning to brown, remove from the oven and slide the parchment off the baking sheet. When the cookies have cooled a bit, slide them off the parchment.

Cool the cookie sheet before using it again.

Wait until they are completely cool before decorating.

- If you want the cookies to be ornaments, form a hole with a plastic straw or a wooden or metal skewer. For this purpose, you could make the cookies thicker, in which case you will want to bake them longer at a lower temperature (approximately 25-30 minutes at 300°-325°).

For icing you can use the King Arthur icing mix or make from scratch:

ICING:

1 package (16 oz) confectioner's sugar
3 egg whites
1 tablespoon white vinegar
Assorted food coloring (gel coloring is better)

1. Place the confectioner's sugar in a mixing bowl.
2. In a separate bowl, beat the egg whites lightly with a fork. Add them to the sugar and beat with an electric mixer on the lowest speed for 1 minute. Add vinegar and beat for 2 more minutes at high speed or until the mixture is stiff and glossy, as for stiff meringue.
3. Separate the mixture into small bowls and tint with different colors.
4. When using the icing for "glue" beat additionally.