



CHEAT SHEET FOR

Perfect Sugar Cookies

Tips for getting the perfect cookie every time.

This is how we roll...

- For accurate measuring every time, **invest in a kitchen scale** and weigh out your ingredients. It gets rid of any guesswork, plus you can skip the measuring cups and have less dishes to clean up!
- When mixing up dough, **butter temperature is key**. It should be softened to room temperature, leaving a slight indentation when you press it with your finger.
- To help roll out dough to an even thickness, **use rolling pin bands**.
- **Make sure your dough is well chilled** before you cut out and put in the oven to ensure that your cookies don't spread and hold their shape. **Keep dough/unbaked cookies in the fridge** until you're ready to pop into the oven.
- If you need to re-roll your scrap dough, **give it a quick chill in the freezer** before cutting out.

Ice, Ice Baby...

- **When adding water** to thin down your icing, **stir in by hand and don't overbeat!** Gently stirring in the liquid will help you avoid creating air bubbles, which can lead to pockmarks in your frosted cookie.
- Icing that is exposed to the air for too long will start to form a crust, which can lead to lumpy icing and clogged piping bags. To prevent this, **cover surface of icing with plastic wrap** and/or a wet paper towel while not being used.
- If you over-thin your icing, just **sift in a little powdered sugar** and gently stir to thicken up to desired consistency.

Piping tips...

- **Parchment paper cones** are a great alternative to plastic piping bags and squeeze bottles. They are easy to make (see instructions below), can be cut to any size hole, and save you clean-up time since you can just toss the biodegradable paper away when you are done.

Instructions:

juliausher.com/blog/more/making_a_parchment_pastry_cone

- **To easily fill your piping bag**, place it upright in a tall glass and pour in your icing.
- **Use a trussing needle or toothpick** to help smooth out lines, fill in outlines, and pop any air bubbles.
- **To achieve a smooth edge on your cookie**, first pipe a thin line of "outlining" consistency icing around the border of your cookie. Next, fill in your cookie with "flooding" consistency icing. Allow icing to set and harden before applying any additional accents over the top of the basecoat.
- **For a marbling effect**, apply basecoat of icing and while still wet, pipe parallel lines of icing in contrasting color(s) across the cookie. Draw a trussing needle or toothpick through the icing to swirl the colors.

Questions?

Email Marie at knottypinebakery@gmail.com

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We want to see your cookie creations!

Share your photos on Facebook and tag us

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Sugar Cookies

Yield: 24 cookies

Ingredients

- 1 cup (8 oz.) unsalted butter, softened
- ½ cup sugar (100g)
- ⅓ cup powdered sugar (38g)
- 1 egg (room temperature)
- 2 teaspoons vanilla extract
- 1 teaspoon almond extract
- 2 ½ cups all-purpose flour (333g)
- Pinch salt

Dough Preparation

1. Place **butter and sugars** in the bowl of a stand mixer. With paddle attachment, beat on medium-high speed for 1 minute.
2. **Mix in the egg, vanilla, and almond extract** just until combined.
3. **Add ½ cup of flour and pinch of salt** and mix to combine; **continue adding flour a ½ cup at a time** until all flour is incorporated.
4. **Separate dough into two halves and roll out each half** between two sheets of parchment paper to ⅜" thickness.
5. **Refrigerate dough** for 2 hours or until ready to use.

Baking Instructions

1. **Preheat oven to 330° F.**
2. **Remove parchment paper from dough and cut into desired shapes.**
3. **Bake on cookie sheet for 15-20 minutes** until just barely brown around the edges.
4. **Let cool on cookie sheet for 5 minutes before removing to cooling racks** to cool completely.

Adapted from "Best Sugar Cookie Recipe",
followtheruels.com

Royal Icing

Yield: 2 ¼ cups, enough to frost 2 dozen cookies

Ingredients

- 1 pound powdered sugar (approx. 4 cups)
- ¼ teaspoon cream of tartar
- 2.8 ounces pasteurized egg whites (equivalent to 3 egg whites or 5 ½ Tablespoons powdered whites)
- ½ teaspoon vanilla extract/flavoring (for pure white icing, use clear vanilla)
- Gel food coloring (optional)

Icing Preparation (Glue Consistency)

1. **Stir together powdered sugar and cream of tartar** in the bowl of a stand mixer.
2. **Add egg whites and mix on low with whip attachment** just until combined.
3. **Turn mixer to medium-high and continue to beat 1-2 minutes** until icing is bright white.
4. **Beat in vanilla** just until incorporated. (You can also add coloring at this stage if you are only needing 1 color.)
5. **For coloring, separate out icing** into as many bowls as number of desired colors. Cover with plastic wrap until ready to mix in coloring. Stir in enough food coloring to achieve desired shade.

Consistency Adjustments

Thin out icing by gradually adding water, following the guidelines below to achieve the desired consistency:

- **Outlining:** Icing falls off a spoon into a mound that holds its shape.
- **Flooding:** Icing falls off spoon in steady stream; after running a toothpick across the surface, icing comes back to a flat surface within 10 seconds.

Adapted from "Royal Icing Recipe,"
juliausher.com