

Spring Iced Cookies

Makes 24 cookies



Ingredients for the Cookie Dough

- 1 ¼ sticks (12 tablespoons) unsalted butter, softened
- 1 cup sugar
- 1 teaspoon pure vanilla extract
- 2 eggs
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon kosher salt
- ½ cup milk

Ingredients for the Icing

- 2 cups confectioners' sugar
- 1 tablespoon light corn syrup
- 2 tablespoons milk
- Natural food coloring
- Sanding sugar for decorating



Steps

1. In a large bowl of a stand mixer, cream together the butter and sugar until light and fluffy (this takes about 5 minutes). Add the vanilla and beat. Add each egg, one at a time, and beat until the eggs have fully incorporated.
2. In another bowl, sift together the flour, baking powder and salt.
3. Add half of the flour mixture to the egg/butter mixture and stir gently. Add the milk and stir gently. Then add the rest of the flour mixture and stir until just combined.
4. Dump the dough between two sheets of parchment paper. Roll out dough about ½ inch thick. Refrigerate until the dough is chilled and not as sticky (about an hour). Divide dough in half and roll out each half between two new sheets of parchment paper until each half of dough is ¼-inch thick.
5. **Preheat oven to 350°F.** Line three baking sheet pans with parchment paper. Peel back the top layer of parchment paper and cut out desired shapes. Put cut-out cookies onto baking sheet pans leaving a little room in between each cookie. When sheet pan is full, place in oven and bake for about 15 - 20 minutes or until the edges start to turn golden brown. Let cookies fully cool.
6. While cookies cool, make the icing. In a small bowl combine sugar, corn syrup and milk. Stir well - no lumps. If icing is too thick, add one teaspoon of milk at a time until it's at a spreadable consistency. You do not want it too loose. Split icing into smaller bowls or ramekins and add desired food coloring. Spread icing over cookies and sprinkle with sanding sugar if using.