



Ingredients

1 cup salted butter (can use unsalted + ½ tsp salt)
1 cup white sugar
1 egg
1 tsp vanilla
½ tsp almond/peppermint extract (can omit)
2 tsp baking powder
2.5 cups of flour (+1/2 cup flour)

Supplies

Mix master/hand blender
Bowl
Measuring cups & spoons
Parchment paper
Baking sheet
Cooling rack
Oven mitt
Spatula
Rolling Pin
Cookie Cutters
Flat Metal Spatula/Flipper

Instructions

1. Preheat oven to 350oF and line baking sheet with parchment paper.
2. Beat butter & sugar together on medium high speed for 1 minute.
3. Beat in egg, vanilla, extract, baking powder & salt (if required).
4. Scrape sides of bowl.
5. Beat in ½ cup of flour at a time. It will be crumbly.
6. Gently pour out onto counter and kneed together to create one ball.
7. Divide into at least 2 balls roll out to desired thickness on parchment paper or floured surface.
8. Place cookies on parchment paper lined cookie sheet and back for 6-10 minutes pending the thickness. For thinner cookies 6-8 or till light brown thicker 8-10 and the top looks dry.
9. Allow cookies to cool on pan for 5-10 minutes before moving to cooling rack.
10. Decorate and cover in air tight container for 5 days.
Can be frozen.



Simple Sugar Cookie Icing



Ingredients

2 cups of sifted icing sugar
7 tsp milk (more to make thinner, less to make thicker icing)
4 tsp corn syrup
Food colouring (if you wish)

Supplies

Bowl
Spatula
Squeeze bottle/ziplock bag

Instructions

1. Mix together in bowl till no lumps and icing is smooth.
2. Icing should drizzle off spoon into bowl slowly and gently mound gently.
3. If you want colours split icing and mix in colours.
4. Move icing into squeeze bottle/ziplock bag.
5. Decorate. Allow to dry/set before moving.

