

PUMPKIN SUGAR COOKIES

Makes about 5 dozen cookies

Ingredients:

Cookies:

1 ½ cups	Softened butter
2 cups	Granulated sugar
4	Eggs
1 tsp	Vanilla extract
5 cups	All-purpose flour
2 tsp	Baking powder
1 tsp	Salt

Royal Icing:

2 ½ tbsp	Meringue powder
3 oz	Water
½ tsp	Cream of tartar
4 cups	Icing sugar
A few drops	Food coloring

Directions:

Cookies:

- ❖ In a medium bowl, cream the butter and sugar together using an electric mixer. Beat in the eggs and vanilla until smooth.
- ❖ Sift the flour, baking powder, and salt into a separate bowl. Add these into the wet mixture and stir until incorporated. Cover and chill the dough for at least one hour.
- ❖ Remove the dough from the refrigerator 5 to 10 minutes before you are ready to bake. Line a few baking trays with parchment paper. Preheat the oven to 400° F.
- ❖ On a lightly floured surface, roll out the dough ¼ to ½-inch thick. Cut out shapes with a pumpkin cookie cutter. Place on baking sheet about 1 inch apart. Bake in the center of the preheated oven for 6 to 8 minutes.



Icing:

- ❖ Whisk together the water and meringue powder until bubbly, about 30 seconds. Add the cream of tartar and whisk for another 30 seconds.
- ❖ Add the icing sugar, and using an electric mixer, beat on low speed for 10 minutes.
- ❖ Divide the icing into bowls to be colored. Use a few drops of food coloring to tint the icing to the desired shade.
- ❖ Put the icing into a piping bag (or a sandwich bag with one corner cut off) and use it to pipe an outline around the cookies. When the icing has dried, add a few drops of water to the royal icing to make it into flooding consistency. It should be runny, but still hold its shape. Use this icing to “flood” each cookie inside the outlines. Feel free to add sprinkles or candy to add a personal touch to the cookies.

Baking Tips:

- ❖ After baking, the cookies can be stored in plastic containers for about 1 month.
- ❖ Add a festive fall flavor to your cookies by adding 1 tsp of cinnamon into the icing.