

# Candi's Cookies: Sugar Cookie + Royal Icing Recipes

Thank you so much for your interest in my recipes! I started out with a really basic cookie + icing recipe, and I've added and changed a few things along the way. If your goodies aren't coming out quite right, check out my troubleshooting section.

## VANILLA SUGAR COOKIE

2 cups (1 lb) salted butter  
2 cups granulated sugar  
2 eggs  
2 tsp vanilla extract or vanilla bean paste  
2 tbsp corn starch  
5 ½ - 6 cups of flour

*This recipe should yield 30-35 medium sized cookies if rolled out to 5/16". You will get more if you roll to ¼" thick and less if you do ¾" thick. You can also half this recipe if you're just baking for fun :)*

1. Start by cutting your butter into 2" cubes. If you don't have time to let your butter get to room temp (who does?) then place in a bowl after cutting and microwave at 15 sec intervals until it is soft to the touch but NOT melted.
2. Once butter is soft, place in mixer using the paddle attachment with sugar and mix on medium speed for 4-5 minutes. You want to make sure it's well combined before adding the egg.
3. Add both eggs and flavors (vanilla and almond) into a small bowl. Mix together before adding into the mixer. This is to prevent any egg shells from sneaking into your dough.
4. Add in salt and corn starch,\* mix for a few seconds. Then turn your mixer off.
5. Add in 5 cups of flour with your mixer turned off. Then start slow with the mixer on low, then medium. Continue to add flour until your dough has formed a ball around the paddle and is pulling away from the sides of the bowl. (The bowl will almost look clean)
6. Roll out dough to your desired thickness between 2 pieces of parchment or cling wrap, and chill in the fridge for at least an hour.\*

7. Cut and bake cookies at 350 degrees for 12-15 minutes.\*

### **VANILLA ROYAL ICING**

2 lb bag of powdered sugar  
5 tbsp meringue powder  
2 tsp vanilla extract  
 $\frac{3}{4}$  cup warm water  
3 tbsp light corn syrup

1. Dump all powdered sugar and meringue powder into stand mixer. Using the paddle attachment, Mix on low while adding in vanilla.
2. SLOWLY add in the warm water. This takes a while to mix but adding too much all at once will cause lots of lumps.
3. Once the lumps are gone and icing is honey-like, add in the corn syrup and mix on medium-high (I use level 6) for 4 minutes. 4 is the magic number for me. Overmixing your icing can cause it not to dry right or cause it to have very little shine.
4. After 4 minutes, add in a good squeeze of white gel coloring if you have it. Mix on low until combined and you're ready to go!

### **\*\*\* TROUBLESHOOTING \*\*\***

#### **Why do you use corn starch?**

Corn starch helps the cookie stay soft and prevents spreading in the oven. You'll notice I don't use any baking soda or powder as this is what works best for me without altering the taste.

#### **How do you roll your dough evenly?**

I use a guided rolling pin with pieces on each side to make sure my dough thickness is consistent. You can find them on amazon for \$12-18 depending on which one you purchase. You're able to choose the thickness. I prefer  $\frac{5}{16}$ ths of an inch. A quicker, cheaper hack at home would be to purchase some  $\frac{1}{4}$ " dowels from a craft store, and keep them on your rolling mat surrounding your dough while you roll.

#### **Do I have to chill my dough?**

You can use your dough right away, but you may have a hard time keeping the dough even and having them spread without chilling. You can always speed it up by putting it in your freezer.

### **Can the oven temperature be changed?**

This is a tricky one. The best thing you can do if cookies aren't baking right, is get an oven thermometer. I bake cookies in my oven at home at 345. My oven seems to run cool. If 325 isn't getting the job done, move up a bit. If 350 is burning, move down. I always bake with the oven light on to keep a close eye on my dough.

### **How do I change the icing consistency?**

I use my icing straight out of the mixer for all my outlining. It should be a toothpaste-like consistency. To make your icing a thinner flood consistency, you add water. I like to use a spray bottle for better control to make sure I'm not adding too much. I prefer my flood consistency to look honey or shampoo like, If you plan on coloring your icing, Make sure you color it while it's thick, take out some for your outline, THEN add water to the remaining icing for your flood to ensure they are the exact same color.

### **Where do you get your supplies?**

I buy all my cookie ingredients at my local grocery store besides my vanilla. I have that on an autoship from amazon. I like to use the Watkins brand for both my extracts.

Meringue Powder- I use Genie's Dream that I buy online. You can find Wilton or CK brand on Amazon or your local craft store.

Food Gel Colors- I use Americolor for most of my coloring. You can also find these on Amazon.

Icing Bags- I use tipless bags for all my decorating. Once icing is at desired consistency, I open up my icing bag, place inside a cup and pull the top over so it's easy to transfer. I currently get my bags from GrunderfullyDelicious.com but I also like the Master brand on Amazon.

*Disclaimer:* Cookies are made in a home kitchen. Not subject to government inspection. There are no other ingredients than what is listed above, but I do work in an allergen friendly kitchen containing: nuts, fish, eggs, wheat, and dairy.