

## Short Dough (1-2-3 Cookie Dough)

<u>Ingredients</u>	<b>3# 3 oz</b>	<b>6# 6 oz</b>	<b>9# 9 oz</b>
Granulated Sugar	8 oz	1 #	1 # 8 oz
Unsalted Butter, Room Temperature	1#	2#	3#
Cake Flour	1# 8 oz	3#	4# 8 oz
Whole Eggs	3 oz	6 oz	9 oz

### Method of Preparation

1. This requires the creaming method. Cream the butter until soft in the mixer.
2. Add all the sugar and cream until light and fluffy on medium speed.
3. Add the eggs one at a time until totally incorporated, then scrape the bowl between each addition.
4. Stop the mixer and add all the cake flour at once, and incorporate on low speed. Be sure to scrape the bowl. Continue to mix for 1-2 minutes more.
5. Remove from bowl and portion out into large discs, about the size of what you would like to roll out.
6. Refrigerate to stiffen – approximately 10-15 minutes.
7. Remove from fridge one disc at a time and roll out to about ¼” inch thickness. Cut out various shapes.
8. Bake at 325 – 350 degrees F for about 8-12 minutes depending on the size and thickness of the cookie.

## American Buttercream

<u>Ingredients</u>	13 ½ ounces	1# 11 ounces	2# 8 ½ ounces
	Good for adding details or piping Happy Birthday	Good for icing cookies using various colors	Good for decorating a cake with some decorations
Powdered Sugar	9 ½ ounces	1# 3 ounces	1# 12 ½ ounces
Butter	2 ounces	5 ounces	8 ounces
Shortening	2 ounces	3 ounces	4 ounces
Water	As needed	As needed	As needed
Vanilla Extract	As needed	As needed	As needed
Coloring	As needed	As needed	As needed

\*This recipe is a slight variation of grease cream. Instead of being all shortening, some butter was added to the ratio.\* Remember that grease cream is not pleasant to eat because of the high amount of shortening. You can replace some of the shortening with butter to make it have a better mouth feel, however, keep in mind that the butter will become soft at room temperature. The more butter you use instead of shortening the softer the icing will become.

1. Combine all ingredients together and mix until light and fluffy.
2. Add water, 1 tablespoon at a time until desired consistency is achieved.

## Royal Icing

Ingredients	13 ounces	1# 5 ounces
Egg whites	2 ounce (2 eggs)	3 ounces (3 eggs)
Sifted Powdered Sugar	11 ounces	1# 2 ounces
Cream of Tartar	Pinch	Pinch

You can adjust the consistency of this recipe by adding or taking away the egg whites. The amounts here will give you a very standard royal icing that is all-purpose in its use. You may want a slightly thinner royal icing when piping on a cake or a stiffer icing when piping decorations to be used on the cake. Feel free to experiment and see what you are comfortable with. Be sure to check out cake books like [The Cake Bible](#) by Rose Levy Beranbaum as well as some of the more modern cake books available. Just like consulting with lots of different teachers, the more techniques and advice you're exposed to the better your cakes and desserts will become!

\*This recipe was recently altered with adding more powdered sugar. To adjust the consistency after mixing add a few drops of water at a time.

1. Place the egg whites in your electric mixing bowl and onto the mixer.
2. Sift the powdered sugar with the cream of tartar to remove any lumps.
3. Add half of the dry ingredients to the egg whites and mix on low speed with a paddle attachment until well incorporated.
4. Add the remaining dry ingredients and continue to mix, scraping the sides of the bowl often.
5. Mix for 5-7 minutes on medium speed, or until desired consistency.
6. Royal icing is ready to use, but if store should be kept in an air tight container and refrigerated for up to 3 days.

Variations:



### Royal Icing Cutouts with embellishments:

1. Pipe a border with royal icing using a 2 or 3 straight tip. Allow to dry.
2. Thin out some royal icing with a few drops of water at a time until it resembles a pate a bombe / egg yolks in ribbon stage (lift a spoon out of the icing, allow the icing to drizzle back into the pool of icing, and it should be upon itself for about 7 seconds until it blends back into the pool)
3. Flood the cookies with the thinned icing by pouring a small amount of the thinned icing into the cookie and tilting the cookie around or using a toothpick or chopstick to push the icing around.
4. Apply sprinkles, dragees, or other embellishments into the cookie while the icing is still soft. Allow the icing to dry completely – this could take several hours.
5. Finish the cookies by piping a decoration on top using royal icing. Additional decorations (such as fondant cut outs) can be applied by using a small dot of fresh royal icing as glue.
6. Other styles include conversation hearts and scroll work (see template online).



#### **Sandwich cookies:**

1. Bake two cookies separately. One should have a cut out in the middle while the other one should remain solid. They should be the exact same size.
2. After cooled, sprinkle powdered sugar (using a sifter or sieve) generously on top of the cookie with the cut out in it.
3. Using fruit filling that does not need to be refrigerated, spread a thin layer of filling on the cookie that did not have a cut out in it.
4. Press the powdered sugar cookie on top of the jam one.

Note that these cookies may get softer over time.



#### **Window pane or stained glass window cookies:**

1. Cut out cookies with a cut out in the middle.
2. Sprinkle pieces of hard candy, such as jolly ranchers or rock candy, into the middle cut out. Do not overflow with candy – just enough to fill it without creating a pile.
3. Bake normally. Allow to cool completely. If you have trouble pulling the cookie off the parchment paper, lift the entire cookie and peel the parchment paper back.



#### **American Buttercream Homestyle Cookies:**

1. For a cookie with a more cake icing flavor use American buttercream.
2. Apply buttercream using a spoon or offset spatula.
3. Pipe a border using an 820 or 821 star tip.
4. Decorate with embellishments such as sprinkles and dragees.