



Decorated Christmas Cookies

Prepared by Stacey Borgmann in our indoor kitchen at Rancho Sienna model.

Decorated Christmas Cookies with royal icing are the epitome of a holiday treat. You choose the theme of the cookies with shapes and colors. The cookies are tender and bite after bite melts across your tongue with a hint of citrus and a dusting of sparkle.

Serves
4 Dozen

Prep Time
60 m

Cook Time
8 m

Difficulty
Moderate

Ingredients:

4 ½ C flour
1 ½ tbsp baking powder
1 tsp salt
2 stick butter, softened
2 C sugar
2 eggs

½ C half and half
1 tsp vanilla paste
1 tbsp orange extract

Royal Icing
2 C confectioners' sugar
2 tsp meringue powder
2 tbsp water
1 tbsp fresh lemon juice
food coloring

Directions:

In a large bowl, sift the flour with baking powder and salt and set aside. In a large mixer, cream the butter and sugar together until fluffy. Add eggs one at a time, beating well. Add the dry ingredients, alternating with the half and half, vanilla paste and orange extract, beating well. Wrap and chill for at least an hour before rolling out.

Preheat oven to 375°. Roll a section of chilled dough out on a floured surface until it is about 1/4" thick, then your cookies cutters to cut whatever shape you like. Place on an ungreased cookie sheet and bake for 8 minutes. Remove to wire rack and let cool before icing.

While the cookies are cooling, make the royal icing. In a small bowl, mix the meringue powder with water and let sit for one minute.

Using a mixer, combine the confectioners' sugar, meringue mixture, lemon juice and food color/gel color together. Beat well for 5 minutes. It should be very smooth and creamy.

I like to use clear squeeze bottles to pipe the frosting onto each cookie and embellish with sprinkles, sugar dust and any other decorations.

Cookies can be boxed and stored in the refrigerator and make the perfect gift for neighbors, teachers and friends.