

Happy
Holidays!

To:

From:

how to enjoy your

COOKIE DECORATING KIT

- play your favourite Christmas movie
- enjoy some hot chocolate
- snack on extra cookies & sprinkles

Sugar Cookie Recipe

YOU WILL NEED

1 cup butter at room temperature
1 cup sugar
1 egg
3 tsp vanilla
2.5 cups flour

DIRECTIONS

In a stand mixer, fitted with a paddle attachment, on medium speed cream together butter and sugar until light and fluffy.

Add in egg and vanilla, scraping down side of bowl. Add in flour, mix until just incorporated.

Flatten dough out into a large round disk. Cover in plastic wrap and chill in fridge for an hour.

Preheat oven to 350F. Roll out dough to 1/2 inch thick. Cut into desired shapes and place cookies onto parchment lined baking tray. Re-roll scraps & repeat. Chill for 10 minutes. Bake for 8-12 minutes or until edges are slightly browned.

Let cookies cool completely before decorating.



TOP TIP

If dough gets too sticky, place it back in the fridge to set up

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Royal Icing Recipe

YOU WILL NEED

1 cup warm water
5 tbsp meringue powder
1 kg powdered sugar
gel food colouring (optional)

DIRECTIONS

In a small bowl, whisk together water and meringue powder. Transfer to stand mixer fitted with paddle attachment

Add all of the powdered sugar to the water mixture. Cover mixer with a clean dish towel. Mix on low-medium speed for 10 minutes

Tint with gel food colouring if desired. Keep royal icing covered to prevent it drying out.



TOP TIP

If icing is too stiff, add water a little bit at a time using a spray bottle until you reach the right consistency

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