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ALLIED MEMBER ASID

Sugar Cookies and Frosting



Everyone who knows me has at some point received painted sugar cookies as a gift. I love making sugar cookies for every occasion and holiday. Christmas and Easter are my favorites because I can have fun with the painted frosting decorations and really get artistic. Not only are they beautiful, they are also delicious. On all of my HGTV shows I have enlisted the help of master cookie maker Laura Tattershall to create beautiful and unique custom cookies that match my sets and show styles. A simple cookie can put a smile on anyone's face!

servings

Makes 4 dozen.

ingredients

¾ cup sugar
½ cup + 2 tablespoons butter, softened
1 teaspoon baking powder
½ teaspoon salt
2 tablespoons milk
2 teaspoons vanilla
1 large egg
2 cups all-purpose flour
Extra flour for rolling

Frosting:

2 to 2 ½ cups powdered sugar
2 tablespoons warm water
Few drops food coloring (optional)

Decorations:

Food coloring, small candies, non pareils, sprinkles, anything beautiful and edible

preparation

In a large bowl beat the ¾ cup sugar, butter, baking powder and salt with a mixer at low speed. Increase speed to high and beat until light and fluffy. Reduce speed to low, add milk, vanilla and egg and beat until blended. With a wooden spoon, stir in flour until blended. Shape the dough into 2 balls and flatten them slightly. Wrap them in plastic wrap and refrigerate for an hour or until dough is easy to handle. Preheat the oven to 350°F. On a lightly floured surface with a lightly-floured rolling pin, roll 1 piece of dough to about ⅛ inch thick, leaving remaining dough refrigerated until ready to use. Use lightly-floured cookie cutters to cut out as many cookies as possible. Reroll trimmings to cut more cookies. Repeat with remaining half of dough. Place the cookies about 1 inch apart on ungreased cookie sheets. Bake for 12-15 minutes on two oven racks until golden around the edges, rotating the cookies between the upper and lower racks halfway through the baking time. Gently remove cookies with a spatula and transfer to wire racks to cool. Frost and decorate cooled cookies as desired. Set the cookies aside for at least an hour to allow the frosting to dry completely. Store cookies in an airtight container.

Frosting

In a large mixing bowl sift 2 cups of the powdered sugar. Add warm water and beat on high speed of electric mixer until smooth and creamy. If the mixture is too thin, beat in additional sifted sugar. If mixture is too thick, add warm water. If desired, tint frosting with food coloring. Use immediately or store in an airtight container in the refrigerator for up to a week. If using refrigerated frosting, beat mixture again to desired consistency.

Most people these days do not use their dining rooms except when they have guests. But dining rooms are so special because they are the best place for families and friends to get together to eat, drink and share life stories. They are one of the least used yet most important rooms in a house.