

SWEET DANI B's SUGAR COOKIE RECIPE

Ingredients

- 4 cups all-purpose flour
- 1/4 teaspoon salt
- 1 cup (2 sticks) unsalted butter, room temperature
- 2 cups granulated sugar
- 2 large eggs
- 1 tablespoon freshly squeezed lemon juice OR 1 tsp lemon extract OR 1 tsp vanilla extract

Preparation

1. Cream butter, salt and sugar in the bowl of an electric mixer fitted with the paddle attachment- be sure to scrape down sides. Mix on medium speed until pale and fluffy. Add eggs and lemon juice (or lemon extract or vanilla). Reduce speed to low. Gradually mix in flour mixture. Dough should begin accumulating on paddle and coming away from the sides of the bowl. If too sticky, add up to 1/4 C extra flour.
2. Divide dough in half; flatten each half into a disk. Wrap each in plastic and roll to remove any air bubbles. Refrigerate until firm, at least 1.5 hour or overnight.
3. Preheat oven to 350 degrees (convection preferred) with racks in upper and lower thirds. Let disks of dough stand at room temperature just until soft enough to roll, (about 1 hour).
4. Roll out dough between a silpat and a long piece of plastic wrap to 1/4 inch thick. Remove top layer of plastic wrap. Cut out cookies with a cookie cutter. Transfer cookie dough on silpat to a baking sheet. Transfer baking sheet to freezer, freeze until very firm, about 10- 15 minutes. Remove baking sheet from freezer, space out cookies and place directly in oven. Roll out scraps, and repeat. Repeat with remaining disk of dough.
5. Bake, switching positions of sheets and rotating halfway through, until edges turn just golden, 10 to 14 minutes. Let cool on sheets on wire racks.

Dani's Royal Icing

Makes 5 cups (frosts 24-30 cookies, depending on size & detail)

Ingredients

- 1/2 cup meringue powder
- 1 cup cold water
- 2 lbs. confectioners' sugar

How-to

1. Using a hand mixer fitted with the whisk attachment , beat together meringue powder and water to a smooth texture, removing air bubbles, and swirling the mixer to get at the edges of the bowl
2. Fit beater attachment to the hand mixer and beat in confectioners' sugar, starting slowly, then increase speed until combined. Brush down sides of bowl and the bottom with a spatula to make sure all ingredients are incorporated and icing has a ribbon-like consistency
3. Transfer to containers and add food coloring as desired. If not using immediately, cover air-tight and store at room temperature. Icing will last a couple of weeks until it starts to dry out. Re-mix briefly when ready to use

Notes

1. If the icing is too thick, add water, about 1 tbsp at a time, and beat until the water is thoroughly combined. If icing is too thin, add more confectioners' sugar
2. When using royal icing, squeeze bottles work great for designing cookies like Sweet Dani B's [Owl Cupcake Toppers](#), [Wooly Sheep](#), [Cocoa Mug](#) and [Snow Divas!](#)