



Favorite Sugar Cookie Dough

 Vegetarian

READY IN



45 min.

SERVINGS



45

CALORIES



190 kcal

DESSERT

Ingredients

- ☐ 0.5 lb butter
- ☐ 2 large egg yolks
- ☐ 2.5 cups flour all-purpose
- ☐ 45 servings royal icing
- ☐ 0.5 cup sugar
- ☐ 1 teaspoon vanilla

Equipment

- ☐ bowl

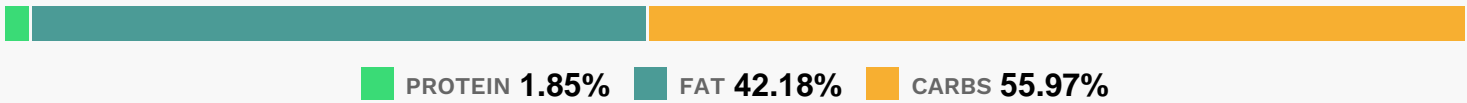
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ cookie cutter
- ☐ pastry bag
- ☐ offset spatula
- ☐ drinking straws

Directions

- ☐ In a bowl, with an electric mixer set on medium speed, beat room-temperature butter and sugar until smooth. Beat in egg yolks and vanilla. Stir or beat in flour until well blended. Flatten dough into a 1-inch-thick disk. On a lightly floured board, roll dough about 1/8 inch thick. Follow directions below to make cookies.
- ☐ Ornaments
- ☐ With a floured cookie cutter, cut ornament shapes from cookie dough.
- ☐ Make an imprint in the center of each cookie by lightly pressing a star-shape cookie cutter into dough, making sure not to cut all the way through.
- ☐ Use a drinking straw to poke a hole in each cookie.
- ☐ Transfer to baking sheets lined with cooking parchment.
- ☐ Bake in a 300 oven until golden, about 15 minutes.
- ☐ Transfer cookies to racks to cool.
- ☐ Serve when cool, or thread a ribbon through each hole, tie, and hang from a tree or in a window.
- ☐ To make them special: Prepare cookies as above, but skip step With a small offset spatula, spread a thin layer of tinted Royal Icing on each ornament.
- ☐ To make them spectacular: Follow directions above for special version; let icing dry. With a pastry bag fitted with a #2 plain tip and filled with icing, create raised accents.
- ☐ Sprinkle sanding sugar over the still-wet piping, then tilt and tap cookie to remove excess.
- ☐ Add drages.
- ☐ Wreaths

- ☐ With a floured 3- to 4-inch fluted-edge cookie cutter, cut out large circles from cookie dough. With a floured 1- to 2-inch cutter, cut out a circle in each cookie.
- ☐ Transfer cookies to baking sheets lined with cooking parchment. Gather scraps, reroll, and cut out more wreaths.
- ☐ Bake in a 300 oven until golden, about 15 minutes.
- ☐ Transfer cookies to racks to cool.
- ☐ Serve when cool, or thread a ribbon through each wreath and hang from a tree or in a window.
- ☐ To make them special: With a pastry bag fitted with a #2 plain tip and filled with green Royal Icing, pipe "branches" onto the wreath. Or with a small offset spatula, spread a thin layer of tinted icing on each wreath.
- ☐ To make them spectacular: Follow directions for special version; with a pastry bag fitted with a #2 plain tip and filled with red Royal Icing, apply "berries" to each wreath.
- ☐ Sprinkle sanding sugar over the still-wet icing, then tilt and tap cookie to remove excess.
- ☐ Cutout Cookies
- ☐ With a floured square cookie cutter with a fluted edge, cut out 20 cookies from cookie dough.
- ☐ Transfer to baking sheets lined with cooking parchment.
- ☐ With smaller floured cookie cutters (we used a pear shape), cut out 20 top pieces from dough. If necessary, gather scraps, reroll, and cut out more top pieces.
- ☐ Brush the back of each top piece with a little water and press gently onto squares.
- ☐ Bake in a 300 oven until golden, about 15 minutes.
- ☐ Transfer cookies to racks to cool.
- ☐ To make them special: With a small offset spatula, spread a thin layer of tinted icing on each top piece.
- ☐ To make them spectacular: Follow directions for special version; use a pastry bag fitted with a #2 plain tip and filled with Royal Icing to create dots and leaves. If desired, apply a bit of gold leaf while icing is still moist.

Nutrition Facts



Properties

Glycemic Index:5.29, Glycemic Load:13.56, Inflammation Score:-1, Nutrition Score:1.888695663732%

Nutrients (% of daily need)

Calories: 189.7kcal (9.48%), Fat: 8.9g (13.69%), Saturated Fat: 3.51g (21.91%), Carbohydrates: 26.57g (8.86%), Net Carbohydrates: 26.38g (9.59%), Sugar: 19.92g (22.14%), Cholesterol: 19mg (6.33%), Sodium: 84.46mg (3.67%), Alcohol: 0.03g (100%), Alcohol %: 0.09% (100%), Protein: 0.88g (1.76%), Vitamin B2: 0.13mg (7.36%), Selenium: 2.87µg (4.1%), Folate: 16.2µg (4.05%), Vitamin B1: 0.06mg (3.93%), Vitamin K: 4.02µg (3.83%), Vitamin E: 0.57mg (3.79%), Vitamin A: 136.84IU (2.74%), Manganese: 0.05mg (2.4%), Vitamin B3: 0.47mg (2.37%), Iron: 0.39mg (2.17%), Phosphorus: 16.7mg (1.67%)