



## Sugar Christmas Snow Cookies

 Vegetarian

READY IN



35 min.

SERVINGS



24

CALORIES



94 kcal

DESSERT

### Ingredients

- 1 stick butter unsalted at room temperature ( )
- 0.5 cup powdered sugar
- 0.3 teaspoon salt
- 1 egg yolk
- 0.5 teaspoon vanilla extract
- 1.5 cups flour all-purpose plus more for the work surface)
- 1 cup powdered sugar sifted ( )
- 1 serving water

- 1 serving juice of lemon freshly squeezed

## Equipment

- bowl
- baking sheet
- oven
- wire rack
- blender
- plastic wrap
- cookie cutter
- stand mixer
- spatula
- rolling pin

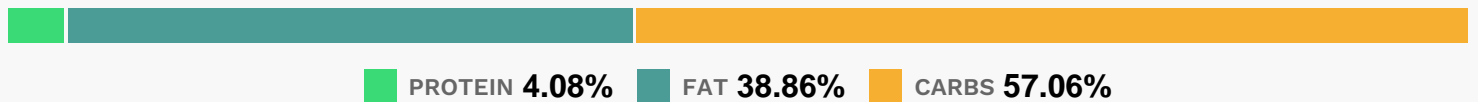
## Directions

- Make the sugar cookies
- Using an or a stand mixer fitted with the paddle attachment, beat together the butter, sugar, and salt on medium-low until very well combined, about 2 minutes. Beat in the egg yolk and vanilla, if using, until thoroughly combined.
- Reduce the mixer to the lowest speed, add the flour, and mix until the dough holds together. Turn the dough out on a lightly, lightly floured work surface, knead it gently a few times until the dough takes on an even, smooth consistency.
- Flatten the dough into a disk, wrap it in plastic wrap, and refrigerate it overnight. (The overnight chilling is a crucial step, ensuring the dough remains moist and, in turn, doesn't crumble when you roll it out.)
- Preheat the oven to 350°F (176°C).
- Remove the dough from the refrigerator and let stand at room temperature to soften slightly so it's malleable but is still cool to the touch. Depending on the temperature of your kitchen and the dough, this could take as much as 20 minutes, give or take a few.
- Lightly flour the work surface and a rolling pin and carefully roll the dough to a 1/8-inch thickness. If the dough starts to crack, let it sit a few minutes more. If it's too soft, slide it back

in the fridge until firmer.

- Stamp out cookies with a variety of cookie cutters (we're partial to stars, dandy candy canes, and bells) and place them on a baking sheet. (A thin metal spatula helps if the dough proves stubborn and sticks to the work surface.)
- Bake until golden and edged in brown, about 8 minutes. Cool the cookies on a wire rack.
- Make the icing
- Meanwhile, dump the confectioners' sugar into a bowl and add enough vodka or water and lemon juice to make an icing that you can drizzle. It's the right consistency when you can scoop some up on the tines of a fork and it drops in a slow but steady stream. For a fancy-schmancy look, you can use a classic piping bag or a zip-top bag with a bit of the corner cut off in order to make designs, such as swirls, zigzags, and star-bursts.
- Drizzle the icing on the cookies. Set aside for a few minutes to let the icing set. Then tuck in. Find information on storing cookies here.

## Nutrition Facts



## Properties

Glycemic Index:3.13, Glycemic Load:4.31, Inflammation Score:-1, Nutrition Score:1.4456521700258%

## Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

## Nutrients (% of daily need)

Calories: 94.16kcal (4.71%), Fat: 4.1g (6.3%), Saturated Fat: 2.5g (15.64%), Carbohydrates: 13.53g (4.51%), Net Carbohydrates: 13.32g (4.84%), Sugar: 7.39g (8.21%), Cholesterol: 18.22mg (6.07%), Sodium: 25.91mg (1.13%), Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Protein: 0.97g (1.94%), Selenium: 3.16µg (4.52%), Vitamin B1: 0.06mg (4.2%), Folate: 15.66µg (3.91%), Manganese: 0.05mg (2.73%), Vitamin B2: 0.05mg (2.69%), Vitamin A: 128.51IU (2.57%), Vitamin B3: 0.46mg (2.32%), Iron: 0.39mg (2.16%), Phosphorus: 12.55mg (1.25%)