



## SUGAR COOKIES

*by Jon*

EXECUTIVE PASTRY CHEF



### SUGAR COOKIE DOUGH

**260g Granulated sugar**  
**1 Vanilla bean**  
**170g Unsalted butter**  
**80g Whole egg**  
**4g Cream of tartar**  
**4g Baking soda**  
**1g Salt**  
**480g All-purpose flour**

### ROYAL ICING

**170g Egg white**  
**830g Powdered sugar**  
**1g Cream of tartar**

Portion: Cookie recipe makes 1kg of cookie dough, enough for 24 cookies; Royal Icing recipe makes 1kg of icing

Dietary: Dairy, gluten

Notes: Make icing as is and add colour after

### Sugar Cookie Dough

1. Rub together the sugar and vanilla bean
2. Cream the vanilla sugar and unsalted butter until pale
3. Slowly add the egg
4. Sift together the cream of tartar, baking soda, salt and flour
5. Add to butter mixture and mix until assimilated
6. Remove from mixer, wrap in plastic film, and chill for at least 1 hour
7. Remove from cooler and roll to 6mm
8. Cut into desired shape
9. Bake 165°C until lightly brown on the edge, approximately 10 minutes depending upon shape
10. Store at room temperature in a low humidity environment

### Royal Icing

1. Combine all ingredients
2. Deposit into mixing bowl fitted with a paddle attachment
3. Process until desired consistency is achieved
4. Store in airtight container until ready to use
5. Use within 24 hours