

Sugar Cookies with Royal Icing

DESSERTS

Ingredients

Cookies

- 1/4 cup Truly Grass Fed Salted Butter
- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 1 tsp vanilla
- 2, 1/2 cups flour
- 1 tsp baking powder

Icing

- 4 cups confectioners' sugar
- 3 tbsp meringue powder
- 10 tbsp room temperature water
- Food coloring (optional)



Instructions

1. In a large bowl, add butter, shortening, sugar, eggs, and vanilla. Mix thoroughly by hand.
2. Add flour and baking powder. Combine until dough is formed.
3. Wrap dough in plastic wrap and refrigerate for a minimum of 2 hours or overnight.
4. Lightly dust work surface with flour and roll out chilled dough.
5. Use desired cookie cutter shape to cut out dough. Place each cookie 1" apart on a baking sheet lined with parchment paper.
6. Bake at 375° F for 8-10 minutes or until edges are slightly brown. Remove from oven and let cool before icing.
7. Make icing by adding all ingredients to a mixing bowl. Beat on high speed for 1-2 minutes. You should be able to lift the whisk up and have the icing drizzle down, smoothing out within 5-10 seconds.
8. Frost cookies with desired design.



Naturally Irish. Truly Delicious.