

Decorated sugar
cookies (makes 24)

Dough:

- 2 C all purpose flour
- $\frac{1}{8}$ t baking soda
- $\frac{1}{2}$ t fine salt
- 1 large egg
- 1 t pure vanilla extract
- $1\frac{1}{2}$ sticks (12 T unsalted
butter, at room tem-
perature
- $\frac{1}{2}$ C granulated sugar
- $\frac{1}{4}$ C confectioner's sugar

Icing:

- $\frac{1}{2}$ pound (about $1\frac{3}{4}$ C)
confectioner's sugar
- 1 T meringue powder
- $\frac{1}{2}$ t pure vanilla extract
- assorted gel food coloring -
OPTIONAL

1. Whisk flour, baking soda + salt in a medium bowl.
2. Beat together egg + vanilla in a small bowl.
3. Beat the butter, granulated sugar + confectioners sugar together in a large bowl with an electric mixer on low. Once incorporated, increase speed to medium + beat till slightly creamy (3 minutes). Stop + scrape down sides of bowl as needed.
4. Reduce speed to low again + add egg mixture + beat till combined. Add the flour mixture in 3 additions, increasing the speed as the dough gets thicker. Scrape down sides as needed. Once all the dough is just incorporated, increase the speed to medium-high + beat until the dough is very smooth, about 5 minutes.
5. Turn dough out of bowl + bring

5. it together. Divide into 2 even pieces. Shape each piece into a flat square & wrap in plastic wrap. Refrigerate the dough for at least 3 hours, or overnight.
6. To roll out, cut & bake cookies: position oven racks in the upper & lower thirds of oven. Preheat to 350° . Line 2 baking sheets with parchment.
7. Dust another sheet of parchment with flour and put 1 piece of dough on top. Dust with more flour, and place another piece of parchment. Roll the dough out between the parchment to about $\frac{1}{4}$ " thick and about 10×9 " & place in the freezer 5 minutes.
8. From one piece of rolled dough cut out cookies with a $2\frac{1}{2}$ " cutter & place on prepared sheet pan. Refrigerate as you continue to cut remaining cookies &

8. Reroll any scraps repeating process.
9. Bake about 12 minutes rotating pans top to bottom and front to back halfway; edges should be golden. Cool on rack at least $\frac{1}{2}$ hour before icing.
10. Combine confectioners sugar + meringue powder in a large bowl. Add 3T water + the vanilla + beat with electric mixer medium-high till thick & glossy peaks appear. (add up to 1T more water if needed).
11. Fit a pastry bag with tip to decorate & fill it with the icing. Pipe design of your choosing & let dry for 30 minutes.
12. You can tint the icing with food coloring if you wish.