

# BLING-BLING SUGAR COOKIES

## INGREDIENTS:

- 3/4 t kosher salt
- 1/2 t baking powder
- 3 cups all-purpose flour, plus more for rolling
- 1 1/4 cups (2 1/2 sticks) chilled unsalted butter, cut into 1/2" pieces
- 1 cup sugar
- 1 large egg
- 1 large egg yolk
- 1 t vanilla extract
- royal icing (recipe below)
- luster dust
- lemon juice

## DIRECTIONS:

1. Whisk salt, baking powder, and 3 cups flour in a small bowl. Using an electric mixer on high speed, beat butter and sugar until well combined, about 3 minutes. Add egg, egg yolk, and vanilla; beat just to combining. Reduce speed to low and gradually add dry ingredients: mix just to combine. Form dough into two disks and wrap in plastic. Chill at least 2 hours.
2. Preheat the oven to 325F. Roll out one disk at a time on a lightly floured surface until 1/4" thick, dusting with flour as needed. Cut out shapes with floured cookie cutters. Transfer to parchment lined baking sheets.
3. Bake cookies, rotating baking sheets halfway through, until edges are golden, 12-16 minutes, depending on size. Transfer to wire racks and cool. Repeat with scraps and remaining dough.
4. Cool cookies completely. Using a squeeze bottle or a piping bag, pipe a border on each cookie. Fill in by piping a zig-zag of icing and then smoothing it with an offset spatula. Set aside to set at room temperature for 2 hours.
5. In a small bowl place about 1/2-1 t luster dust. Add lemon juice by the 1/8 of a teaspoon and whisk until smooth. Using a small paint brush paint each cookie all festive-like.

# ROYAL ICING

## INGREDIENTS:

- 3 1/4 cups powdered sugar
- 2 large egg whites

## DIRECTIONS:

Using an electric mixer on medium-high speed, beat powdered sugar and egg whites until white and thickened and tripled in volume. Add water by the tablespoon until icing no longer holds a peak. Transfer icing to a squeeze bottle.