

Santa's Sugar Cookie Cutouts & Icing



Enjoy! Jackie Allen's recipe.

Ingredients:

1 cup sugar
1/4 (1/2 stick) butter or margarine, soften
1/4 cup shortening
1 tsp vanilla
1 egg
2 2/3 cups all purpose flour
1/2 cup sour cream
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/4 tsp ground nutmeg



Directions:

Heat oven 425 degrees
Mix 1 cup of sugar, butter, shortening, vanilla, and egg in a large bowl
Stir remaining dry ingredients
Divide dough into 2 parts, wrap with plastic wrap and chill for 20 minutes
Roll out cookie dough onto a lightly floured surface about 1/4 inch thick
Use cookie cutters to make your shapes. Place on an ungreased cookie sheet
Bake 6-8 minutes or until slightly firm. Remove and place on a cookie rack to cool.

Perfect Cookie Frosting



Ingredients:

2 cups sifted confectioners' sugar (the sugar must be sifted)
1 tablespoon milk (adding in more if needed for proper spreading consistency)
1 tablespoon light corn syrup
1/4 teaspoon almond extract (can use 1/2 teaspoon vanilla)
Food coloring (use your choice of colors)

Directions:

In a medium bowl mix the confectioners sugar with milk, start with 1-2 tablespoons, you will likely need more milk for the perfect spreading consistency.
Beat in corn syrup and almond extract until the icing is smooth and glossy. If the icing is too thick, add in a small amount more of syrup.
Divide icing into as many separate bowls as you wish for different colors.
Add in food coloring drops until desired intensity is achieved.
Paint the icing over the cookies using a butter knife, brush, or dip edges of cookies into icing.
Top with candies, colored sugar crystals, and any other yummy treats.
Allow to set on waxed paper or a cookie rack.

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