

Dessert and a Movie: Wedding Cookies

Emily Hutchinson

Yield: Makes 24 cookies

Ingredients:

1 cup unsalted butter, softened
1/2 teaspoon salt
1 cup white granulated sugar
1/2 cup white confectioners' sugar, or powdered sugar
1 large egg
1 teaspoon pure vanilla extract
1/4–1/2 teaspoon almond extract
3 cups all-purpose flour, plus extra for rolling
1/2 teaspoon aluminum-free baking powder

Directions:

1. Cream butter and salt in a stand mixer with paddle attachment for 30 seconds on medium speed.
2. Mix in both sugars, and cream for 1 minute on medium speed.
3. Crack your egg in a small bowl to prevent shells in your dough and add into mix along with the vanilla and almond. Cream together about 30 seconds on medium speed to fluff the butter and sugars together just until combined.
4. Mix dry ingredients (flour and baking powder) in a separate bowl with a whisk. You can also sift dry ingredients. Then, add dry ingredients to wet ingredients.
5. Cover mixer with a towel to keep the flour mess in the mixing bowl. Mix on low speed; your dough will seem dry but it will all come together. It may take 2 minutes for the dough to form, so just keep mixing. The dough will start pulling off the sides once it's combined. Remember, this will take a minute. If you're using a hand mixer, you will have to press dough together once flour is all mixed in.
6. Preheat oven to 375°F. Lay out a sheet of plastic wrap, place dough on top, and form it into a disc shape to allow dough to chill quicker. Wrap up and place in refrigerator for at least 15 minutes for dough to firm up a little to prevent spreading. Line a cookie sheet with parchment paper or use a restaurant-grade aluminum baking sheet.
7. Flour your surface. I will gently press my dough on the clean surface to make the flour stick before I add my flour. If you run your hand across the top of your rolled dough, you can feel any bumps or slightly raised areas. To get even dough, roll slowly up, down, and then to the sides. Roll dough out to a 1/4 inch thick minimum and cut your cookies into desired shapes.

8. Place on a baking sheet about 2 inches apart and bake for 6 to 8 minutes, or until the cookie puffs up and the center looks matte.
9. Once baked, if there is any part of the cookie that needs a quick reshape, tighten up the cookies by gently pressing the sides of the cookie back into shape using an offset spatula. They will grow a little but shouldn't spread. Let sit for 1 minute on the cookie sheet to firm up. Then transfer to a cooling rack.

Honey Glaze

Ingredients:

- 2 1/4 cups confectioners' sugar
- 2 tablespoons milk plus 2 teaspoons
- 1 teaspoon clear vanilla extract
- 1/2 teaspoon lemon juice
- 1/2 tablespoon honey

Directions:

1. In a small bowl, put in powdered sugar. You can sift after measuring to get the clumps out.
2. Add in Milk, vanilla and lemon juice and stir.
3. Add in honey and stir again.
5. You should be able to pull the spoon straight up and it will drizzle down.
6. Put a couple drops of liquid food coloring in glaze and gently swirl. Don't overmix.
7. Dip cookie straight down into glaze until its fully coated. Don't swirl cookie.
8. Pull straight up and let the glaze drip off for a second and quickly flip over.
9. Pop any air bubbles with a toothpick or knife tip. Place on wire rack with parchment paper to catch any drips. Allow 2 hours to dry. Dry overnight for best results and store in Tupperware for maximum softness.

To Decorate

Materials:

- Red food coloring for glaze
- Tip 46
- Piping bags
- Couplers
- White frosting
- Sugar crystals

Decorating instructions:

1. Take tip 46 and a piping bag with frosting and pipe a line down the present horizontally and then vertically.
2. Pipe three sides of the bow and bring each part to the center, repeat on the other side. Pipe a small strip in the middle and then make two tails coming from the center of the bow, down the present to simulate a real bow.
3. Sprinkle with sugar crystals.
4. Allow them to set completely overnight in Tupperware.