

Decorated Heart Cookies

Emily Hutchinson

Yield: Makes 24 large cookies

Brown Sugar Cookie

Ingredients:

1 cup or 2 sticks salted sweet cream butter (I love the Kirkland brand from Costco)
1 cup packed brown sugar
1 large egg
1 ½ tsp vanilla extract
3 cups all-purpose flour, spoon and level measured
1 ½ tsp aluminum free baking powder

Directions:

1. Cream butter, brown sugar, vanilla, and egg together in a stand mixer on medium speed for about 30 seconds to one minute.
 2. Mix dry ingredients, flour, baking powder, and salt in separate bowl. I use a whisk to blend the dry ingredients together.
 3. Add dry ingredients to your wet ingredients. Mix until the cookie mix becomes a dough and it pulls away from the sides of the bowl. It will seem a little dry but it will all come together.
 4. Remove dough from bowl and wrap in saran plastic with the dough shaped like a disc, place in the fridge for at least 15 minutes.
 5. Preheat the oven to 375 degrees while your dough chills.
 6. Flour your surface and roll dough out to ¼ inch thick or thicker. Cut cookies out into desired shapes.
 7. Place on a restaurant grade aluminum baking sheet with no parchment paper and bake for 6-7 minutes or just when the cookie puffs up and the center turns matte. The darker the cookie sheet, the faster the bottoms will brown. Parchment speeds up the browning as well.
 8. Once baked, let sit for one minute on the cookie sheet to firm up and then transfer to a cooling rack so they can cool completely.
- Use Tips 104, 18 and 352 to decorate.

American Buttercream

Yield: Makes about 3 cups

Ingredients:

1 cup salted sweet cream butter, softened 1 teaspoon pure vanilla extract 4 ½ cups confectioners' powdered sugar (white powdered sugar)
2-3 tablespoons 2% or whole milk

Directions:

1. Cream your butter and salt in a stand mixer on medium speed for 2 minutes.
2. Once creamed, add your vanilla. Mix again for a minute.

3. Scrape down sides and mix again for 30 seconds.
4. Sift your powdered sugar to make sure there are no clumps and add it in. Place a towel over your mixer to prevent a powdered-sugar storm.
5. Once mixed, add in your milk, starting with 2 tablespoons. You can always add more, but you can't take it out. Continue to add more than the recipe states if it's too thick. Remember, temperature and humidity factor in. If you find it's too soft, add in 1/4 cup extra powdered sugar to thicken it up. Be careful because it will begin to taste like straight powdered sugar if you add too much.
6. Mix until smooth, about 1 minute on medium to high speed. Be sure not to over-whip your buttercream. DON'T panic! You won't ruin it if it whips longer. Store unused buttercream in an airtight container in the fridge for up to 1 week or freeze for up to 3 months.

Note: If you can't get Salted sweet cream butter from Costco, Lucerne brand is great for these recipes or use unsalted butter and add 3/4 tsp fine salt when mixing butter in a stand mixer.