

Spring Flower 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 for about 30 seconds on medium speed to fluff the butter and sugar together just until combined.
4. Mix dry ingredients 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.

All American Buttercream (for Spring Flower Cookies)

Emily Hutchinson

Yield: Makes about 3 cups

Ingredients:

1 cup unsalted butter, softened

3/4 tsp salt

1 teaspoon pure vanilla extract

4 1/2 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 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.

How to Frost Spring Flower Cookies

What You'll Need:

Tips 104 and 2

Piping bags

Three colors of buttercream, lighter dusty pink, a darker electric purple-pink, and white buttercream.

Directions:

1. Start piping on the cookie with tip 104 and light pink buttercream. Have the tip with the wide end towards you and the skinny end away from you, pointing towards the edge of the cookie. Hold bag at a 45-degree angle and start piping. Squeeze the bag and pipe upwards, straight across and then pull the petal down towards the center. When you're at the middle of each petal, move the piping bag pushing in and out to create texture to each petal as shown in video. Make 6-8 petals on the first layer.
2. For the second layer, pipe right over the first but bring the layer in slightly and stagger the petals so you can see the bottom layer still. Pipe about 5-6 petals and bring them all together in

the center.

3. Next, use purple buttercream and tip 2, pipe a circle in the center and cover it completely with dots, squeezing and releasing each dot to break the buttercream. **Z**

4. Then, switch to white buttercream and tip 2, pipe a border around the purple with the same dots of buttercream.

5. Lastly, use the purple again to pipe on the edge of the white, all the way around to create a beautiful Spring flower cookie, and enjoy.

xx Em.