

Soft Sugar Cookies with Icing

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Ingredients:

1 cup (2 sticks) butter, softened
1 cup sugar
1 large egg
1 teaspoon vanilla (or almond) extract
1/3 cup sour cream
3 cups flour
1/2 teaspoon salt
1 1/2 teaspoons baking powder

Icing:

2 cups confectionery sugar
1 1/2 tablespoons meringue powder
1 teaspoon vanilla (or 1/2 teaspoon almond) extract
3 to 4 tablespoons water



Cream together the butter and sugar with a mixer until light and fluffy. Mix in the egg, sour cream, and extract until smooth. In a small bowl, combine the flour, salt, and baking powder, then slowly mix into the wet ingredients until just combined. Do not over mix. Separate the dough in half and roll each piece out between two sheets of waxed paper to a thickness of about 1/2 inch. Refrigerate dough for an hour.

Preheat oven to 350°F (180°C). Remove dough from refrigerator and cut out desired shapes with cookie cutters. Gently gather scraps and reroll on a floured surface. Place cookies an inch apart on parchment lined cookie sheets and bake for 9 to 11 minutes. Do not over bake! Take them out when they appear just about to be done, and before they brown. Let cool completely on a wire rack before icing.

Mix all of the icing ingredients together with a fork. Start with 3 tablespoons of water and add more, about a 1/2 teaspoon at a time, until you reach a consistency where a thick line of icing slowly and smoothly drips off of the fork when lifted from the bowl. Dye it your desired color, dividing it between separate bowls first if using multiple colors.

Dip the tops of the completely cooled cookies into the icing. Gently pull out the cookie and use a fork or skewer to scrape off excess icing without touching the cookie itself. Set cookie on top of a wire rack that's positioned over waxed paper or foil and allow to harden completely, letting the cookies sit for at least an hour. Store covered.

