

Holiday Cookies

Wednesday, December 11, 2024

6:30pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

Cut-Out Vanilla Sugar Cookies

(approx. 3 dozen cookies)

Ingredients:

2 cups (4 sticks) salted butter, **softened**
2 **cups** granulated sugar
2 eggs
2 **tbsp** vanilla extract
1 **tsp** salt
3 cups all-purpose flour (plus up to 3 more cups)

Instructions:

Preheat oven to 375 degrees. **Cream** together softened butter and sugar. Add the egg, vanilla, and salt to the butter sugar mixture and mix in. Add 3 cups of the flour and incorporate. Continue to add more flour until the dough is not sticking to the side of the bowl and does not stick to your fingers-kind of like play doh.

Roll out in between **parchment** to about 3/8 an inch thick. Use flour for dusting sparingly. Cut into desired shape. Move cut cookies to a parchment lined **cookie sheet**. Then combine remaining dough, reroll, and cut. Repeat until all dough is cut.

Chill the cut cookies for 20-30 minutes in the fridge or 15-20 minutes in the freezer. Bake on parchment lined baking sheets for 10-15 minutes, or until completely baked.

Cookie problems:

- Cracks in dough: Dough that's too dry or too cold will crack when you roll it out. Just let the dough soften for a few minutes, pinch the cracks together and keep rolling. Try not to work in too much flour as you roll.
- Sticky dough: When dough gets too warm and soft, it will start sticking to the rolling pin. Put it back in the fridge until firm, then dust it with flour before rolling out again.
- Overspreading: Chilling the cutouts on the baking sheet are key to prevent spreading. Make sure you chill the cutouts for at least 30 minutes.
- Bubbles: If you reroll your scraps too many times, you can trap air in the dough, causing bubbles. To flatten the bubbles, gently pat them with a paper towel while the cookies are still warm.
- Uneven browning: Dough that's an uneven thickness will brown in thin sections first. Make sure you roll the dough evenly, and pull the cookies from the oven before they brown at all.

Royal Vanilla Icing Base

Ingredients for base:

3/4 **cup** warm water

1/3 cup meringue powder or 3 oz egg whites which is about 3 egg whites

2 **tbsp** vanilla extract (I prefer clear vanilla)

2 lb powdered sugar (7.5 cups)

1 **tbsp** clear corn syrup

For Detail, Outline, and Flooding:

Gel food coloring

Additional water

Piping bags

toothpicks

Instructions:

Add water and vanilla to **your mixer bowl***. Then add meringue powder and dissolve on low, using your **standard flat or K beater*** (do not use a whisk attachment) for a minute or two.

Once dissolved and slightly frothy, add all the powdered sugar and begin to mix on low. Add the karo syrup as it all starts to come together. Turn your mixer up to medium to medium-high and beat until stiff peaks form. Do not overmix.

*Make sure all tools are free of any oil. The icing may not set if there is any amount of oil on the stand or hand mixer equipment.