

BEATRIX[®]

HANUKKAH COOKIES with ICING

Yields 2 Dozen Cookies

INGREDIENTS

- 1 lb unsalted butter, softened
- 1 cup granulated sugar
- 1 cup confectioners' sugar, sifted
- 1 teaspoon salt
- 5 egg yolks
- 5 cups all purpose flour

METHOD

1. In a stand mixer (or you can use a large bowl and a hand-held beater), beat the butter until smooth and creamy.
2. Add sugars and salt and beat for 2 minutes.
3. Add the egg yolks and beat until well blended.
4. Add the flour and pulse the mixer to incorporate the flour.
The dough will not come together in a ball but can be gathered into a ball with your hands.
5. Chill the dough for 2 hours.
6. Roll out ¼ inch thickness.
7. Using your choice of cookie cutters, cut to desired shape.
8. Place on a parchment paper lined sheet pan and bake at 350 degrees F for 12-20 minutes.



The dough may be kept in the refrigerator for up to 3 days or in the freezer for up to 2 months.



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ROYAL ICING

Yields Approximately 8 Cups

INGREDIENTS

- 6 lb powdered sugar
- 2 cups lemon juice
- ½ cup water
- ¾ cup egg white powder
- Optional: food coloring of your choice

METHOD

1. Mix everything on low speed with paddle.
2. If you would like an icing thicker add more powdered sugar.

