BEATRIX®

PINK RIBBON SUGAR COOKIES

Yield: 2 dozen



INGREDIENTS

FOR COOKIES

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

FOR ROYAL ICING

(Yields 4 Cups)

3 lbs. powdered sugar
1 cup lemon juice
¼ cup water
6 Tbsp. egg white powder
pink food coloring

METHOD

FOR COOKIES

1. In a stand mixer, or using a large bowl and a hand-held beater, beat butter until smooth and creamy.
2. Add granulated sugar, confectioners' sugar and salt and beat for 2 minutes.
3. Add egg yolks and beat until well incorporated.
4. Add flour and pulse mixer to incorporate. Note, the dough will not fully combine but should be able to form into a ball by hand.
5. Chill dough for 2 hours.
6. Roll out dough until ¼ inch thick.
7. Cut out cookies using a ribbon-shaped cookie cutter. If you don't have one, print out a ribbon shape and use it as a stencil to cut around the dough.
8. Place on a parchment paper lined sheet pan and bake at 350°F for 12-20 minutes.
   Note: The dough may be kept in the refrigerator for up to 3 days or in the freezer for up to 2 months.

FOR ROYAL ICING

1. Mix all ingredients on low speed with a paddle.
2. For a thicker icing, add powdered sugar until the desired consistency is reached.
3. While mixing, add pink food coloring one drop at a time until the icing reaches your desired shade of pink.

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