

Ornament Cookies

Five Cookies, One Dough | December 2007/January 2008



Think you're too busy for a holiday baking spree? Think again. Our make-ahead dough recipe makes these gorgeous cookies a snap. Invite over friends and family and get rolling!

PREP: 2 HOURS BAKE: 6 MINUTES OVEN: 375°

- 3/4 CUP BUTTER, SOFTENED**
- 3/4 CUP SHORTENING**
- 1 1/2 CUPS SUGAR**
- 1 TBSP. BAKING POWDER**
- 1/4 TSP. SALT**
- 2 EGGS**
- 1 TSP. VANILLA**
- 4 CUPS ALL-PURPOSE FLOUR**
- 1 RECIPE POWDERED SUGAR ICING**
- DESIRED-COLOR PASTE FOOD COLORING**

In a large mixing bowl beat butter and shortening with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Cover and chill dough for 1 hour or overnight until dough is easy to handle.

On a lightly floured surface roll out half of dough to slightly less than 1/4-inch thickness. Use 2- to 4-inch ornament-shape cookie cutters* or other cutters to cut out shapes and place them 1 inch apart on ungreased cookie sheets. If desired, place a small ornament cutout (1- to 1 1/2-inch) on top of a larger 1 for a dimensional effect. Bake cookies in a 375° oven for 6 to 8 minutes or until edges just begin to brown. Cool on cookie sheets for 1 minute; remove to wire rack to cool.

Divide *Powdered Sugar Icing* into small portions. Tint icing as desired using paste food coloring. (Cookies shown used burgundy, teal, green, and lemon yellow.) Apply a base coat of icing to cookie using a clean artist's brush. While icing is still wet, pipe dots or swirls in a contrasting color. If desired, use a toothpick to swirl the dots. After base coat of icing dries, place icing in disposable decorating bags for piping, if desired. Use scissors to snip a small opening at point of bag to pipe. Makes about 3 dozen cookies.

POWDERED SUGAR ICING: In a medium bowl combine 3 cups powdered sugar, 1/2 teaspoon vanilla, 1 tablespoon corn syrup, and enough milk (3 to 5 tablespoons) to make of icing consistency. Stir until smooth.

*NOTE: We used the Ornament Cookie Cutter Set from esweetc.com.

Per serving: 199 cal., 8 fat (4 g sat. fat), 22 mg chol., 68 mg sodium, 29 g carbo., 0 g fiber, 1 g pro.

PAINT IT ON

Icing cookies with a brush is as easy as dabbling with a child's set of watercolors. Spread tinted icing on cookie cutouts with a clean art brush, then pipe on icing lines and dots using a disposable piping bag. For vintage ornament shapes, gather a variety of cutters, such as bells, angels, and baubles. Layer cookies by stacking two sizes of cutouts before baking.