

Snowflake 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: 1 HOUR BAKE: 6 MINUTES/BATCH 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**
- EDIBLE PEARL DUST (SUCH AS BRONZE OR SILVER)**
- COARSE SANDING SUGAR (OPTIONAL)**

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 dough to 1/4 inch thickness. Cut out shapes with a large (3- to 4-inch) snowflake- or hexagon-shape cookie cutter. Place 1 inch apart on ungreased cookie sheets. Use small cutters (about 1 1/4-inch) to cut out small shapes from centers of cookies to resemble snowflakes. Reroll scraps of dough to make more cookies. Bake in a 375° oven for 6 to 8 minutes or until edges just begin to brown. Cool 1 minute on cookie sheets. Remove to wire racks to cool completely. Using a small artist's brush, brush cookies with pearl dust. If desired, stir together a very small amount of the dust and some coarse sanding sugar. Sprinkle on the brushed cookies. Hang cookies with decorative ribbons, if desired. Makes about 4 1/2 dozen cookies.

Per cookie: 105 cal., 6 fat (2 g sat. fat), 15 mg chol., 45 mg sodium, 13 g carbo., 0 g fiber, 0 g pro

SPRINKLE ON THE GLITZ

Edible decorating dust is the secret to glimmering, tree-worthy treats in just minutes. We brushed baked snowflake cutouts with Bronze Pearl Dust (wilton.com) then sprinkled with Silver Pearl Dust mixed with coarse sanding sugar. Lace them with ribbon for hanging.