

### Frosting Cookies

There is a big difference between frosting and icing. Frosting is thick and holds shapes like what you see around the edges of a birthday cake. It remains soft to the touch and has a creamy texture.

#### Ingredients:

- 4 Cups Confectioners Sugar
- 1/2 Cup Shortening
- 5 Tablespoons Milk
- 1 Teaspoon Vanilla Extract
- Food Coloring

#### Directions:

1. In a large bowl, cream together the confectioners' sugar and shortening until smooth. Gradually mix in the milk and vanilla with an electric mixer until smooth and stiff, about 5 minutes. Color with food coloring if desired.

### Icing Cookies

Icing a cookie produces the most beautiful results! Icing should always be piped onto a cookie because it will run off the edges if spread with a knife. There are two icing stages - piping and flooding.

#### What You Will Need:

- Squeeze Bottles
- Toothpicks

#### Ingredients:

- 4 Cups Powdered Sugar
- 2 Tablespoons Meringue Powder
- 6 Tablespoons water
- Food Coloring

#### Directions:

1. Mix all ingredients on low speed for 7-10 minutes or until the icing loses its shine. Add more water by the teaspoon if it appears too stiff. At this stage you want to be able to pipe it easily.
2. Divide the icing into containers based on how much you will need of each one. Proceed to color the icing and then cover each container with a damp paper towel. It is key when working with royal icing not to allow it to dry out.
3. Outline the cookies with whatever color you will be using to fill them in with. Place some of the icing into the squeeze bottle and line the outside of the cookie.
4. Take whatever color you are using to fill in the cookies and slowly start adding a few drops of water at a time, until the icing reaches an almost liquid consistency. The test here is to pick some icing up with a spoon and let it drizzle back into the bowl – the drizzle should disappear into the bowl within 10 seconds. Once you have achieved this, you are ready. Fill another squeeze bottle with the thinned icing. Now squeeze in the icing to almost completely fill the inside of the cookie. Then take a toothpick and gently use it to distribute the icing to any empty spots. Allow the icing to dry for at least 2 hours. After your cookie has had time to dry, you can add additional decorations or writing on your creation.

### Dipping or Drizzling Chocolate On Cookies

Decorate cookies by simply dipping in chocolate or drizzling chocolate over the top it. Use chocolate chips or melts. Add a small amount of shortening at the ratio of 2 tablespoons shortening for 1 cup of chocolate chips/melts. Place your chocolate and shortening in a microwave safe bowl and microwave it on medium power for 1 minute. Stir. Continue microwaving 20 seconds, stir again. Keep doing this until the chocolate is almost melted. Remove it from the microwave and stir it until completely melted.

#### Dipping Directions:

Dip one end of your cookie, or half the cookie, or even the whole cookie into the melted chocolate. Set the cookie on a wire rack to let the chocolate harden. If you wish, you can sprinkle chopped nuts, coconut, or non-pareils over the melted chocolate before it hardens.

#### Drizzling Directions:

Scrape melted chocolate into a ziplock baggy. With a sharp scissors, snip off a very small corner of the baggy. Drizzle top of cookies with zig-zags of melted chocolate. Cool until chocolate is set.

Courtesy of [www.bachelorettepartysupplies.com](http://www.bachelorettepartysupplies.com)

# How To Make



# Bachelorette Party Cookies

## Tips You Need To Know To Make Perfect Cut-Out Cookies

Baking perfect cookies for your Bachelorette Party isn't as hard as you might think. Cut-out cookie dough needs to be stiff enough to be rolled out, durable enough to withstand rolling and re-rolling, yet soft enough to cut into shapes. Follow our 'Roll Out Perfect Cookie Recipes' and use our 'No Fail Cookie Baking Tricks' - your guests will think you are a professional baker.

Although the ingredients may vary slightly from recipe to recipe, instructions for mixing and baking will be the same.

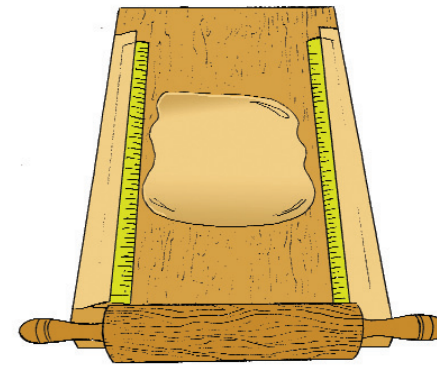
1. Assemble all ingredients. Mix together dry ingredients and butter until the mixture resembles cornmeal. Use cold unsalted butter. Room temperature butter becomes greasy when whipped, making the cookies greasy.
2. Cream butter and sugar. Add eggs and vanilla. Mix dry ingredients and add to butter mixture. Stir until well blended. If your dough seems to be too sticky, add a tablespoon of flour at a time until dough is of a workable consistency. If your dough appears to be too dry and crumbly, add a tablespoon of additional liquid and work it in until the dough holds together and is roll able. Keep in mind that you should use as little flour as possible; excessive flour causes tough cookies.
3. Divide the dough into two equal halves and put into two resealable bags. Smaller amounts of dough are easier to roll out. Refrigerate the dough for at least 2 hours.
4. Before you begin to roll out dough place cookie sheets in freezer. Also oven should be preheated for at least 30 minutes prior to baking.
5. The best work surface for rolling out dough is marble. Whatever surface you are using chill it down with a bag of frozen vegetables or ice before you start rolling being careful not to get the surface wet.
6. Use a dough spacer. It is easy to make - see how on next page! It will keep your cookies the same thickness and give you professional looking results. Starting with the rolling pin in the center of the dough and always roll, with light, even pressure. If the dough is too cold, it will crack and break up during rolling, so let it sit a few minutes more. If the dough is too fragile and tears, you need to refrigerate it for 20 minutes before starting again.
7. Press the cutting edge of cookie cutters into a small mound of flour if the cutters are sticking to the dough.
8. Place cookie cut-outs at least 2 inches apart. Place your cookie dough on cold cookie sheets and slightly freeze cookies prior to baking. This keeps cookies from spreading.
9. Bake only equal sized cookies together to make sure they cook in the same time. If you mix different sizes, the smaller ones are already cooked when the larger ones are still raw in the middle.
10. Rotate baking sheets halfway through baking to ensure that the cookies bake evenly. Don't bake cookies for too long. Cookies will continue to cook from the heat of the cookie sheet after you remove them from the oven. Let them be a little underdone when they come out of the oven.
11. Let the cookies cool on the cookie sheet until you can lift them with a spatula without breaking. Cool them completely on wire racks, paper towels or waxed paper.
12. Let baking sheets cool before reusing them. Clean if needed and return to freezer to cool before reusing.

## Flavoring, Coloring and Getting the Dough Thickness Right

**Flavoring Cookie Dough Options:** Add any of these ingredients to the basic recipes. For liquids add 1 teaspoon - Amaretto, Anisette, Brandy, Extracts, Fruit Flavored Liqueurs, Nut Flavored Liqueurs, Spiced Rum, and more. For dry ingredients such as cinnamon, nutmeg, ginger, cocoa powder add 1/2 teaspoon.

**Coloring Cookie Dough Options:** Cookie dough can be easily colored with paste food color. Using paste food color is preferred because liquid food color may water down the dough. Using a toothpick add dots of food color a several spots. Knead the color into the dough until it is evenly distributed. Add a little more color if needed.

**Get the Right Dough Thickness Every Time - Make Your Own Dough Spacer.** When rolling the dough, to keep a consistent thickness, you need to have something on either side of the rolling pin that is at least 12-18 inches long and the same thickness. This can be done by using 1/4 inch thick round dowels, 1/4 inch thick square dowels, ceramic tiles, yard sticks, rulers, chop sticks, etc. Place the same size strips/pieces on each side of the surface where you will be rolling out the dough. Place the longer sides of the rectangle of you cutting surface a little smaller in width than your rolling pin. Attach with masking tape on the top and bottom ends. Flour your surface (not too much), lay the cookie dough in the center and start rolling. When the rolling pin is rolling flat along the sides, you've reached the correct thickness.



## Cookie Decorating

### Piping On Colored Cream Cookie Dough

This recipe allows you to decorate the cookie before baking using this recipe. Ingredients:

- 1/4 Cup Butter, softened
- 1/4 Cup Granulated Sugar
- 6 Tablespoons Cream
- 1 Cup All-Purpose Flour
- Paste Food Coloring

Directions:

1. Beat softened butter in a small bowl on medium speed for 30 seconds. Add granulated sugar and beat until combined. Beat in light cream. Add all-purpose flour and beat until smooth. Divide dough into 2 to 3 portions. Color each portion with paste food coloring.
2. Place each color in a decorating bag fitted with a writing, rose, or star tip. The dough must be stiff for the designs to hold their shape, so don't be tempted to add liquid. Pipe one color on all the unbaked cookies on the cookie sheet, then do the same with the second color, then with a third, if desired. Bake as cookie recipe directs. Once baked, the piped-on designs are durable and the cookies store and freeze well.

## The BEST EVER Cut-Out Cookie Recipes!

### Perfect Cut Out Sugar Cookie Recipe

#### Ingredients:

- 1.75 Sticks Unsalted Soft Butter
- 1 Cup Granulated White Sugar
- 1 Large Egg [lightly beaten]
- 3 Cups All-Purpose Flour
- 1/4 Teaspoons Salt
- 2 Teaspoons Vanilla Extract

#### Directions:

1. With electric mixer, cream the butter, salt, sugar and vanilla flavoring until well mixed and just creamy in the texture. Do not overwork, or the cookies will spread during baking.
2. Beat in the egg until well combined. Add the flour and mix on low speed until a dough forms. Divide the dough in half, and wrap each half in plastic wrap and refrigerate for at least two hours or overnight.
3. Place the dough on floured surface. Roll out to an even thickness.
4. Use pecker cookie cutters to cut out shapes and using a palette knife, lay on a baking tray lined with parchment paper. Chill again for about 30 minutes, preheat the oven to 350 degrees. Bake for 12-15 minutes, depending on size, until golden brown at the edges. Let cool on wire rack.

### Perfect Cut Out Chocolate Sugar Cookie Recipe

#### Ingredients:

- 1.75 Sticks Unsalted Soft Butter
- 1 Cup Granulated White Sugar
- 1/4 Teaspoons Salt
- 1 Large Egg [lightly beaten]
- 2 1/2 Cups All-Purpose Flour
- 1/2 Cup Unsweetened Cocoa Powder
- 2 Teaspoons Vanilla Extract

#### Directions:

1. With electric mixer, cream the butter, salt, sugar and vanilla flavoring until well mixed and just creamy in the texture. Do not overwork, or the cookies will spread during baking.
2. Beat in the egg until well combined. Add the flour, cocoa powder and mix on low speed until a dough forms. Divide the dough in half, and wrap each half in plastic wrap and refrigerate for at least two hours or overnight.
3. Place the dough on floured surface. Roll out to an even thickness.
4. Use cookie cutters to cut out shapes and using a palette knife, lay on a baking tray lined with parchment paper. Chill again for about 30 minutes, preheat the oven to 350 degrees. Bake for 12-15 minutes, depending on size, until golden brown at the edges. Let cool on wire rack.

### Perfect Cut Out Gingerbread Cookie Recipe

#### Ingredients:

- 3 Cups All-Purpose Flour
- 1/4 Teaspoon Salt
- 3/4 Teaspoon Baking Soda
- 2 Teaspoons Ground Ginger
- 1 Teaspoon Ground Cinnamon
- 1/4 Teaspoon Ground Nutmeg
- 1/4 Teaspoon Ground Cloves
- 1/2 Cup Unsalted Soft Butter
- 1/2 Cup Granulated White Sugar
- 1 Large Egg [lightly beaten]
- 2/3 Cup Unsulphured Molasses

Note: To prevent the molasses from sticking to the measuring cup, first spray the cup with a non stick vegetable spray (like Pam).

## The BEST EVER Cut-Out Cookie Recipes!

#### Directions:

1. In a large bowl, sift or whisk together the flour, salt, baking soda, and spices. Set aside.
2. In the bowl of your electric mixer (or with a hand mixer), with the paddle attachment, cream the butter and sugar until light and fluffy. Add the egg and molasses and beat until well combined. Gradually add the flour mixture beating until incorporated.
3. Divide the dough in half, and wrap each half in plastic wrap and refrigerate for at least two hours or overnight.
3. Place the dough on floured surface. Roll out to an even thickness.
4. Use pecker cookie cutters to cut out shapes and using a palette knife, lay on a baking tray lined with parchment paper. Chill again for about 30 minutes, preheat the oven to 350 degrees. Bake for 12-15 minutes, depending on size, until golden brown at the edges. Let cool on wire rack.

### Perfect Cut Out Peanut Butter Cookie Recipe

#### Ingredients:

- 1 Cup Creamy Peanut Butter
- 3/4 Cup Granulated White Sugar
- 3/4 Cup Packed Brown Sugar
- 1/3 Cup Milk
- 2 Large Egg [lightly beaten]
- 2 1/2 Cups All-Purpose Flour
- 1 Teaspoon Vanilla Extract
- 1/2 Teaspoon Baking Powder
- 1 Teaspoon Baking Soda

#### Directions:

1. In a large mixing bowl cream peanut butter and sugars. Beat in the eggs, milk and vanilla. Combine the flour, baking powder and baking soda; add to creamed mixture and mix well.
2. Divide the dough in half, and wrap each half in plastic wrap and refrigerate for at least two hours or overnight.
3. Place the dough on floured surface. Roll out to an even thickness.
4. Use pecker cookie cutters to cut out shapes and using a palette knife, lay on a baking tray lined with parchment paper. Chill again for about 30 minutes, preheat the oven to 375 degrees. Bake for 7-12 minutes, depending on size, until golden brown at the edges. Let cool on wire rack.

### Perfect Cut Out Spice Cookie Recipe

#### Ingredients:

- 1.75 Sticks Unsalted Soft Butter
- 1 Cup Granulated White Sugar
- 1 Large Egg [lightly beaten]
- 3 Cups All-Purpose Flour
- 1/4 Teaspoon Salt
- 1 Teaspoon Vanilla Extract
- 1/4 Teaspoon Cinnamon
- 1/4 Teaspoon Allspice
- 1/4 Teaspoon Cloves
- 1 Teaspoon Cream

#### Directions:

1. With electric mixer, cream the butter, salt, spices, sugar and vanilla flavoring until well mixed and just creamy in the texture. Do not overwork, or the cookies will spread during baking.
2. Beat in the egg until well combined. Add the flour and mix on low speed until a dough forms. Divide the dough in half, and wrap each half in plastic wrap and refrigerate for at least two hours or overnight.
3. Place the dough on floured surface. Roll out to an even thickness.
4. Use pecker cookie cutters to cut out shapes and using a palette knife, lay on a baking tray lined with parchment paper. Chill again for about 30 minutes, preheat the oven to 350 degrees. Bake for 12-15 minutes, depending on size, until golden brown at the edges. Let cool on wire rack.

## The BEST EVER Cut-Out Cookie Recipes!

### Cream Cheese Cut Out Sugar Cookie Recipe

Ingredients:

- 1 Cup Sugar
- 1 Cup Butter; or Margarine softened
- 1 Package 3-oz. Cream Cheese softened
- \* 1/2 Teaspoon Salt
- \* 1/2 Teaspoon Almond extract
- \* 1/2 Teaspoon Vanilla
- \* 1 whole Egg Yolk
- \* 2 Cups Flour

Directions:

1. In lg. bowl, combine sugar, butter, cream cheese, salt, almond extract, vanilla, and egg yolk; blend well.
2. Stir in flour until well blended. Cover with plastic wrap; refrigerate 2 hrs. for easier handling.
3. Heat oven to 375 degrees. On lightly floured surface, roll out dough 1/3 at a time to 1/4" thickness. (Keep remaining dough refrigerated).
4. Cut into desired shapes with lightly floured cookie cutters.
5. Place 1 inch apart on ungreased cookie sheets. Bake at 375 degrees for 7 to 10 mins. or until light golden brown. Immediately remove cookie sheets; cool completely.

### Animal Cracker Cookie Recipe

Makes about 5 dozen (1 inch) cookies

Ingredients:

- \* 1 Cup Oatmeal
- \* 2 Tablespoons Brown Sugar
- \* 1/4 Teaspoon Salt
- \* 1 1/2 Cups Flour - unbleached or whole grain
- \* 1/2 Teaspoon Baking soda
- \* 1/2 Cup Butter - soften first
- \* 1 Tablespoon Honey
- \* 1/2 Cup Buttermilk

Directions:

1. Grind 1 cup oatmeal in blender until fine. Add salt, brown sugar, flour and soda. Cut in butter. Add honey, and buttermilk. Mix to a firm dough. Form into rounds and place in refrigerator for 2 hours.
2. Do not grease cookie sheet. Preheat oven to 400F
3. Roll on a floured surface. Cut with cookie cutters.
4. Bake at 400 degrees until brown (6 to 10 minutes).

### Vegan Perfect Cut Out Cookie Recipe

Makes about 2.5 dozen cookies, depending on the size of your cookie cutter.

Ingredients:

- \* 4 oz. Applesauce
- \* 1/2 Cup Non-hydrogenated, Non-dairy Butter
- \* 1 Teaspoon Vanilla
- \* 3/4 cup Sugar
- \* 1 3/4 Cup Flour
- \* 1 Teaspoon Baking Powder
- \* 1/4 Teaspoon Salt

Directions:

1. Cream butter and sugar for about 5 minutes until fluffy.
2. Add applesauce and vanilla. Mix well.
3. In a separate bowl, sift together the flour, baking powder and salt. Add to wet ingredients and mix just until combined.

## The BEST EVER Cut-Out Cookie Recipes!

4. Chill the dough in plastic wrap for about an hour.
5. Preheat oven to 350 deg F.
6. Roll the dough out to about 1/4" thickness and cut with cookie cutters.
7. Bake for around 10 minutes.

### Vegan Icing

Makes enough for 2 dozen cookies.

Ingredients:

- 2 Cups. Confectioners' Sugar
- 1/2 Teaspoon Vanilla
- 6-8 Teaspoons Soy Milk
- 4 Teaspoon. Agave Nectar
- Food Coloring

Directions:

1. In medium bowl, mix together confectioners' sugar and soy milk until smooth.
2. Beat in agave nectar and extract until icing is smooth and glossy. If icing is too thick, add more agave nectar.
3. Add food coloring until you achieve the color you desire. Ice cookies and allow to dry overnight.

### Gluten Free Cut Out Sugar Cookies

Ingredients:

- 3 Cups Gluten-Free Flour Mix
- 2 Eggs
- 1 Teaspoon Soda
- 1 Cup Sugar
- 1 Teaspoon Cream of Tartar
- 1 Teaspoon Almond (or flavoring of your choice)
- 1 Cup Gluten-Free Margarine

Directions:

1. Sift flour, soda & cream of tartar - cut in margarine or butter (I find that margarine is easier when rolling out the cookies). Beat eggs, add sugar & almond - mix well. Pour egg mixture into flour mixture and mix well by hand.
2. Chill at least 15 min (several days is also ok). Roll out to desired thickness on floured surface and cut into shapes. Decorate with colored sugar, or if you prefer, after baked & cooled frost and then sprinkle with colored sugar, etc.
3. Bake at 350F for 9 minutes.

