

RECIPE *finder*



Traditional Cutouts

PREP 35 MINUTES
TOTAL 55 MINUTES PLUS
CHILLING AND COOLING

- 2¼ c. all-purpose flour**
- 1 tsp. baking powder**
- ½ tsp. baking soda**
- ¾ c. butter (1½ sticks), softened**
- ¾ c. sugar**
- ½ tsp. salt**
- 1 lg. egg yolk**
- 2 Tbsp. light corn syrup**
- 1½ tsp. vanilla extract**
- ½ tsp. almond extract**
- Ornamental Frosting (right)**

1. Preheat oven to 375°F. In med. bowl, whisk flour, baking powder and baking soda; set aside.

2. With mixer on med.-high speed, beat butter, sugar and salt until creamy; beat in egg yolk, corn syrup and extracts. With mixer on med.-low speed, beat in flour mixture until just combined.

3. On lg. sheet parchment paper, lightly flour half of dough. Roll to ¼-in. thickness. Using 2-in. cookie cutters, cut shapes into dough; gently remove excess dough from around cutters. Slide parchment with cookies onto cookie sheet; place in freezer. Reroll scraps once on another sheet parchment, then cut shapes; to same sheet in freezer, add cookies. Freeze until stiff,

about 30 min. Arrange cookies 2 in. apart on 1 sheet parchment; place on cookie sheet.

4. Bake 10 to 12 min. or until golden around edges. Slide parchment with baked cookies onto wire rack; cool completely. With remaining dough, repeat rolling, baking and cooling.

5. Decorate cooled cookies with Ornamental Frosting, as desired.

MAKES ABOUT 2½ DOZEN About 100 cal,
1 g protein, 14 g carbs, 5 g fat (3 g sat),
80 mg sodium.



Cocoa Stars

In step 1 of Traditional Cutouts (left), add ¼ c. unsweetened cocoa to flour.

In step 2, beat in 2 oz. melted bittersweet chocolate along with egg yolk.

In step 3, use 3-in. star-shaped cookie cutters.

In step 4, dust cooled baked cookies with 2 Tbsp. confectioners' sugar.

MAKES ABOUT 2 DOZEN

Ornamental Frosting

In bowl, with mixer on med. speed, beat 16 oz. **confectioners' sugar**, 3 Tbsp. **meringue powder** and ½ c. **warm water** until blended and mixture is very stiff, about 5 min. Tint frosting with food coloring as desired; keep surface covered with plastic wrap. With sm. spatula or decorating bags with sm. writing tips, decorate cookies with frosting (add warm water to thin as desired). **MAKES 3 CUPS**