



“Bake what you love, and love what you bake” Established in 2005

Welcome Home Cookies

Prep Time: 20 min. Resting Time: 1 -2 hrs. Rolling and Cutting: 45 minutes
Servings: 3 dozen

Here Is What You Need:

1 cup unsalted butter, softened
1 cup sugar
2 large eggs at room temperature
2 teaspoons vanilla extract
3 cups all-purpose flour
½ teaspoon baking powder
½ teaspoon salt

Here Is How You Do It:

Note: You can use an electric hand-mixer or rubber spatula to mix this recipe. Beat butter, sugar, eggs, and vanilla in a large bowl on a low speed, just until creamy.

In a separate bowl, stir together flour, baking powder, and salt; add to butter mixture, stirring until well-blended. Divide dough in half and cover with plastic wrap. Refrigerate 1 to 2 hours, or until firm enough to handle. Pre-heat your oven to 400 degrees. On a lightly-floured surface, roll each half of the dough to about ¼ inch thick. Cut into shapes with 2 ½” cookie cutters. Place on an un-greased cookie sheet. Bake 6 to 8 minutes, or until edges are firm and bottoms are very lightly-browned. Remove from cookie sheet to wire rack; cool completely. Decorate with simple glaze of confectionary sugar and water.

The Glaze:

3 ¾ cups or 1-pound confectionary sugar, 1 teaspoon vanilla extract and water – 5 tablespoons, add additional ½ teaspoon at a time, until you reach desired consistency. Mix in a bowl until smooth and color with food coloring for that extra special touch!