

# The Bookakery

## Sugar Cookies

2 cups butter (room temperature)  
2 cups sugar  
3 eggs  
2 teaspoons vanilla extract  
1 teaspoon almond extract  
1 teaspoon lemon extract  
6 1/2 cups flour  
1 teaspoon baking soda  
1/4 teaspoon salt

Cream together the butter and sugar. Add in the rest of the wet ingredients and mix just until blended. In a separate bowl mix the dry ingredients together. Slowly add in the dry ingredients a cup at a time into the bowl with the wet ingredients, mixing after each cup is added. If you do not have a dough hook for your mixer you will need to end up mixing in the last few cups with your hands as normal mixer attachments will get stuck in the thick dough.

Divide the dough into 3-4 chunks and roll them into big balls and then press them down a little into circles. Wrap each circle in plastic wrap and place in the fridge to chill for at least four hours.

Now that it's chilled take out one circle and let it sit out for about 5 mins to soften just a little. I know, it seems like two steps forward one step back but trust me, it works. While the dough is sitting out, turn your oven on to 375 degrees, coat your work space and rolling pin with a dusting of flour and get your cookie sheets ready to go. Roll out your dough to about a quarter inch thickness (and invest in a heavy rolling pin if you plan on doing this often) and then start cutting your cookies and placing them on the cookie sheets.

Bake the cookies at 375 degrees for about 5-6 mins (the time will vary based on the size and thickness of your cookies and the accuracy of your oven). I set my timer for 5 mins and then add more time if needed. You don't really want the cookies to brown, just to have a touch of golden coloring at the corners.

Once your cookies have cooled you can eat them plain (or dip them in your tea or coffee), or decorate them with buttercream frosting or royal icing, or dip them in chocolate.

## Royal Icing

1 cup water  
6 tablespoons of meringue powder (available online or at stores like Sur La Table)  
1 teaspoon vanilla extract  
1/2 teaspoon lemon extract  
2 pound bag powdered sugar

Mix the water and meringue powder with a mixer until slightly foamy. Then add in the extracts and just mix for a second. Mix in all of the powdered sugar (on low until incorporated and then for a few mins on high. It will become fairly stiff. Split the icing into separate bowls and add food coloring as desired. Depending on how you want to use (spread on cookies, in a squeeze bottle, or to make detailed designs) you may want to play with the thickness by adding a teaspoon or less of water at a time, if it becomes too runny just stir in a little powdered sugar. Spread or pipe icing on to cookies and let dry (or let kids add on sprinkles while wet) and then enjoy!