



Easter Iced Sugar Cookies

Makes: 40-50 cookies

Prep Time: 25 minutes Cook Time: 10 minutes

Total Time: 35 minutes

- 1 recipe Perfect Iced Sugar Cookies
- 1 recipe Royal Icing
- Gel food coloring
- Sprinkles, Non-pariels for decorating

Make the cookie dough and roll it out as per the Perfect Iced Sugar Cookies recipe.

Cut out cookies using Easter shapes. Bake per the recipe instructions. Once cooled, make the royal icing.

The royal icing is very thick, so you will want to add water, about 1 tablespoon at a time, to get the consistency for outlining and flooding the cookies. Please see the Royal Icing Tutorial for more information.

Using a plastic pastry bag fitted with a small round tip (I prefer a #3 tip), outline the cookie with royal icing. Then, continue to outline, moving closer and closer to the center of the cookie, until it is completely filled. Tap the cookie on the counter top to allow the icing to fill in any missed spots. You can also nudge the icing into place with the tip of the pastry bag.

At this point, set aside, on a wire rack to harden.

If you want to add sprinkles or non-pareils, do that now while the icing is soft.

If you want to add more detailing, let the cookies sit until the icing is firm. This could even be overnight. The cookies can be moved to a plastic or glass container, but do not stack them until they are completely firm. I actually let them sit on the counter uncovered overnight. For some reason, they never get stale! You can also freeze the cookies and they're great!

Use another pastry bag fitted with a smaller tip (#1 or #2) to detail the cookies.