



Valentine Sugar Cookie Cake

Makes: 6-8 servings

Prep Time: 30 minutes Cook Time: 15 minutes

Total Time: 45 minutes plus chill time 1 hour

Ingredients

For the cookies:

- 1/2 cup unsalted butter, at room temperature
- 1 cup sugar
- 1 large egg
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- 1/2 tsp cream of tartar
- 1/2 tsp baking soda
- 1/8 tsp salt

- Less Sweet American Buttercream

For Finishing:

- Edible Flowers (see Chef's Note)
- Sprinkles
- Valentine's Day heart candies

Instructions

To Prepare the Cookies:

In the bowl of a stand mixer or a large mixing bowl, combine the butter and sugar, creaming on medium speed until the mixture is light and fluffy, about 2 minutes. Add the egg and vanilla and stir to combine for an additional 30 seconds. Scrape the sides of the bowl.

In a separate bowl, combine the flour, cream of tartar, baking soda, and salt. Add the dry ingredients to the butter mixture and mix slowly until well incorporated. Scrape the sides of the bowl as needed. Wrap the dough in plastic wrap, and chill in the fridge for an hour to set up.

When ready to bake, preheat the oven to 350°F and line a large baking sheet with a sheet of parchment paper. Generously flour a work surface and roll the dough out to just under 1/4" thick using a floured rolling pin. Use a stencil to trim out a heart, then regather the dough, roll it out again and trim out another heart. Transfer the dough shapes carefully to the baking sheet, spacing them out at least 2" apart. Place the whole pan in the freezer for 5 minutes (or fridge for 10) to set the shaped dough and then bake in the oven for about 13 minutes, or until the edges of the cookies are set but not yet golden. Allow to cool on the pan briefly and then remove to a cooling rack to cool completely.

Meanwhile, make the Less Sweet American Buttercream per the recipe.

To Assemble the Cake:

Spread a small dollop of frosting on your serving platter and place the first cookie on top.

Transfer half of the frosting to a piping bag fitted with a large round (1M) tip (Feel free to use another decorative tip as desired). Pipe rounds of frosting all over the cookie and then top it with the second cookie. Repeat this process with the second cookie. Use sprinkles, flowers, or small candies to decorate the top of the cake.

Chef's Note:

If using non-edible flowers, wrap the base of each flower in aluminum foil so that it doesn't contaminate the cake and remove flowers prior to eating.