

Cut Out Sugar Cookies

These cookies burst with flavor! A bright, softly tart alternative to a traditional sugar cookie, this one will catch tasters off guard and have little ones and grown-ups' fingers alike reaching for the last ones! Cut them into any shape you like for any party/bake sale/potluck.

1 ¼ cups All Purpose Flour
½ tsp baking powder
¼ tsp sea salt
2 Tbsp unsalted butter
¼ cup mild EVOO or fruity infused olive oil (Lime, Lemon, Blood Orange)
½ cup white sugar
1 egg
2 tsp whipping cream
½ tsp vanilla
Icing sugar for dusting

Royal Icing

2 egg whites
1 tsp vanilla bean paste
2 cups icing sugar
¼ tsp sea salt

Combine flour, baking powder, and salt in a bowl and whisk together, then set aside. In a large bowl, beat butter, oil, and sugar with a spoon or hand mixer until creamy. Add the egg, whipping cream, and vanilla, then beat again until well mixed. Slowly add the dry ingredients and beat on low speed until the dough begins to form a ball. Finish stirring the dough with a wooden spoon, then gather it into a ball. Press together into a large disk and wrap in plastic wrap. Refrigerate dough for 2 hours.

Preheat oven to 350°F and line two cookie sheets with parchment paper. Sprinkle a clean surface with icing sugar, then add a little more to the surface of the dough to prevent sticking. Roll out dough ¼" thick and cut out shapes with cookie cutters or glasses. Move the cutouts to a cookie sheet, spacing them 1 inch apart, and bake for 8 to 10 minutes, until the dough is just lightly golden brown. Remove the sheet from the baking rack and cool for 10 minutes before removing from the sheets.

To make the icing, in a stand mixer, beat together egg whites and vanilla until frothy. Slowly add in icing sugar on low speed, beating until combined, soft peaks form. Raise the speed and continue beating until glossy, firm peaks form. Fill a piping bag or small squeeze bottle to decorate your cookies.