Iced Sugar Cookies

The stars of the cookie tin



MAKES

About 60 small cookies

TIME

30 min active + 2 hr chill + 12-14 min bake

TOOLS

2-inch cutters; rolling pin

BAKER'S NOTE

Use a few simple shapes and ivory icing for a coordinated tin.

Ingredients

18 tbsp salted butter, softened
1 1/4 cups powdered sugar
1 large egg yolk
1/2 tsp salt
2 tsp vanilla
2 3/4 cups flour (330g)

GLAZE

2 1/4 cups powdered sugar
2 1/2-3 tbsp milk
2 tbsp light corn syrup

How to Make It

1. Beat butter, sugar, yolk, salt and vanilla; mix in flour. Divide into disks, wrap and chill 2 hours.
2. Heat oven to 350°F. Roll cold dough 1/8-3/16 inch thick; cut shapes. Place on parchment-lined trays.
3. Bake 12-14 minutes, until edges barely color. Cool. Mix glaze ingredients, adding milk gradually; spread over cookies. Let dry completely.

Serving & Storage

Keep airtight 3-4 days. Freeze undecorated cookies up to 2 months; thaw closed, then ice.

Adapted from King Arthur Baking: Holiday Butter Cookies.