

Fancy Pumpkin Cookies



Sugar Cookies and Royal Icing

Sugar Cookies

Ingredients

- 3 cups flour (not packed)
- 1 tsp. Baking powder
- 1 cup sugar
- 1 large egg
- 1 tsp. Vanilla extract

Instructions

1. In a separate bowl whisk together flour and baking powder.
2. Beat together unsalted butter and sugar, using paddle attachment. Beat until fully incorporated and fluffy. Add in egg, mix then add in vanilla. Mix for another minute until well blended.
3. Slowly add in flour mixture about a cup at a time (on low speed). Just mix until dough forms and begins to clump together. Careful not to overmix otherwise cookie will become hard.
4. Separate the dough into 3 discs and wrap each tightly in saran wrap. Place in fridge for at least 20 - 30 minutes. You will want the dough to be firm but not hard. If it is hard just leave on counter to soften up. (it should still be cold but medium-firm to the touch)
5. Roll the dough out approximately $\frac{1}{4}$ " thickness. Cut out shapes, place on baking sheet and into freezer for 10 minutes prior to baking.
6. Preheat oven to 350F.
7. Bake cookies for 8 - 12 minutes or until edges become lightly brown.
8. Remove cookies from oven and let cool to room temperature on a cooling rack. Let sit for a few hours prior to decorating with royal icing.

Royal Icing

Ingredients

- *¾ cup warm water*
- *5 tbsp Meringue Powder*
- *1 tsp vanilla extract (clear extract for white icing)*
- *1 kg bag of icing sugar*

1. *Add meringue powder to the mixer bowl. Add water and whisk until dissolved.*
2. *Add vanilla extract and whisk for 30 seconds.*
3. *Add all icing sugar at once and mix on low speed with a paddle attachment.*
4. *Mix on speed 2 for two minutes, scraping sides of bowl with a spatula.*
5. *Continue mixing on speed 2 for three minutes, until icing becomes a true white colour and reaches thick consistency. When removing the paddle from bowl, the icing should hold shape and have stiff peaks.*

To achieve a thinner consistency icing add a few drops of water at a time and mix well.

To Make Fancy Pumpkin Cookies

Ingredients

- Sugar cookies (recipe attached) - pumpkin shaped cutter



- White Royal Icing (recipe attached)
- Beige royal icing-mix of white royal icing and a dab of brown gel colour paste
- 3 Piping bags
- 3 couplers
- 3 icing tips - #2 , #16. #352
- Gold dust
- Vodka
- Food safe paint brush
- Small bowl
- Toothpick

Using the white royal icing (fitted in a piping bag with coupler and #2 tip), outline a small middle section of the cookie; 1/5th of the cookie in size. Fill the inside of your outline



with icing. Use the toothpick to evenly distribute the icing so that it lays flat.

Use the toothpick to evenly distribute

Outline and flood 2 similar-sized sections on each end of the cookie, leaving a space in



between them and middle section. As shown in picture.

Wait at least 2 hours before proceeding to the next step. Repeat process for remaining two sections. Again, wait at least 2 hours before proceeding.



Using your beige royal icing (fitted with #16 tip), pipe lines at the top of pumpkin to create "stem".

Using your beige royal icing (fitted with #352 tip) create your leaves hanging from stem, and #2 tip to add vines flowing down. (shown in picture)



Wait 6-8 hours before proceeding to the next step to ensure that it's dry enough to paint.

Mix some gold dust with a few drops of vodka in a small bowl. Paint the stems, vines and leaves gold. Allow to dry. <http://www.cakesandmore101.wordpress.com>