

**GRAMERCY
TAVERN**

**Chef Nancy Olson
Holiday Cookies for Tavern Tree**

Sugar Cookies

All-purpose flour – 2 cups

Salt – ½ tsp

Baking powder – ½ tsp

Butter – 4 oz.

Sugar – 1 cups

Lemon zest, optional – from ½
lemon

Vanilla bean seeds, optional –
from ½ vanilla bean

Eggs – 1

Cream – 2 Tablespoons

Vanilla extract – ½ tsp

- Whisk together the flour, salt and baking powder
- Cream together the butter and sugar with the lemon zest and vanilla bean seeds.
- Add the egg until completely incorporated.
- Alternately add the cream and the dry ingredients just until a homogenous dough is formed.
- Wrap the dough and refrigerate overnight.
 - You can skip this step if you need/want to bake the cookies right away, but refrigerating overnight accomplishes two things. It chills the dough making it easier to roll and cut. It also allows the flour to absorb moisture from both the cream and the egg. This makes for a much nicer dough and a much nicer cookie.
- Roll out the dough to approximately 1/8" and cut into desired shapes. (if baking for decorations to trim a tree it is important to remember to punch a small hole out now, before baking)
- Bake at 300° (the lower temperature helps the cookies brown evenly – avoiding burnt tips on reindeer antlers, etc.). The cookies should take about 10 minutes – you'll be able to tell by the color.
- Cool completely before decorating.

Royal Icing

powdered sugar – 1#

egg white powder – 5 Tbs.

water – 3 to 5 ounces, depending

- Combine the powdered sugar with the egg white powder.
- Add the water until the desired consistency of icing is created.
 - Avoid whipping the icing as it will become prone to drying out quickly.
- Separate the icing into small bowls and color each as desired.