



VALENTINE'S DAY COOKIES!



Make your own pastry bag by filling a plastic sandwich bag with your icing and cutting a small hole in the bottom corner of the bag.

PREPARATION:

Cookies:

1) Cream butter and sugar with electric mixer until light and fluffy. Then, beat in egg, vanilla, and almond extract. 2) In a separate bowl stir together flour, baking powder and salt. Add to butter mixture gradually. Mix until dough is not too sticky. 3) Turn out dough onto well floured surface and gently knead into a nice oval. 4) Cut dough in half, wrap in waxed paper and chill in refrigerator for at least 2 hours. 5) Remove cold dough and let sit at room temperature for 10 to 15 minutes before rolling out. 6) Preheat oven to 350. Line baking sheets with parchment paper or silicone mat. 7) Working with one half of dough at a time. Gently roll out to 1/4 inch thickness. Turn dough a quarter turn every few rolls and dust often with flour to prevent sticking. 8) Cut out shapes and transfer to prepared sheet. Space cookies 1 inch apart. Re-roll excess

dough until all is used. Repeat with second half of dough. 9) Bake cookies one sheet at a time for 10 minutes, edges should just begin to brown. Let cool slightly before transferring to wire rack. Cool completely before decorating.

Icing:

Mix powdered sugar, vanilla and corn syrup with an electric mixer. Slowly add water one teaspoon at a time until icing is smooth but not runny. It should drip very slowly from beaters. If it becomes too runny add extra sugar until desired texture is achieved. Divide icing into three bowls and mix in food coloring to create desired colors.

Fill your pastry bags with your different colored icings.

Decorate: Time to get creative! Have fun making your cookie art!

Let icing dry completely before storing finished cookies.

INGREDIENTS:

For Cookies:

- 2 sticks unsalted butter
- 1 cup packed golden brown sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 2 1/4 cups flour
- 3/4 teaspoon baking powder
- 3/4 teaspoon salt

For Icing:

- 3 cups powdered sugar
- 2 teaspoons light corn syrup
- 1 teaspoon vanilla
- 2 tablespoons water
- Food coloring, red and pink
- Heart shaped cookie cutters
- 3 disposable pastry bags

Yields about 24 cookies.



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