

Holiday Cookies

Sugar Cookies with Disco Sprinkles



1h



2 Servings

<https://www.foodnetwork.com/recipes/alton-brown/royal-icing-recipe-1941917>

What we send

- 10 oz all purpose flour ¹
- 10 oz granulated sugar
- ¼ oz baking soda
- 1 pkt rainbow sprinkles
- 1 orange
- ¼ oz warm spice blend
- 2 (5 oz) confectioners' sugar
- ¼ oz baking powder

What you need

- unsalted butter ⁷
- kosher salt
- milk ⁷
- large egg ³

Tools

- rimmed baking sheet
- hand-held electric mixer

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prep ingredients

Zest 2 teaspoons orange. Reserve 2 tablespoons flour. Line 2 rimmed baking sheets with parchment paper.

In a medium bowl, stir to combine flour, 1½ teaspoons warm spice blend, ½ teaspoon salt, and ½ teaspoon baking powder.

4. Bake

Preheat oven to 350° F with rack in center and upper third.

Dust work surface with 1 tablespoon reserved flour and place dough on top. Cover with remaining flour. Roll into a ¼ inch thickness. Cut out cookies and place on prepared baking sheets. Transfer to upper and center oven racks and bake until edges just start to brown, 15-18 minutes switching trays halfway through. Let cool completely.

2. Cream sugar & butter

In medium bowl, combine 8 tablespoons softened butter, 1 cup granulated sugar, and orange zest. Beat on low until light and fluffy, 1-2 minutes. Add 1 egg and 1 teaspoon vanilla. Beat to combine.

5. Make icing

Meanwhile, combine 2 egg whites and 1 teaspoon vanilla in medium bowl. Using an electric mixer, beat until frothy, about 1 minute. Add in confectioners sugar and beat until sugar is dissolved and frosting is shiny, about 2 minutes more.

3. Make dough & chill

Add flour mixture and beat until flour is incorporated. Knead a few times until a dough forms. Wrap in plastic and chill in fridge for at least 2 hours.

6. Ice & serve

When cookies are cooled, dip one side in frosting and then decorate with sprinkles. Enjoy!