



# DREAM CATCHER SUGAR COOKIES

## INGREDIENTS:

1/2 cup (1 stick) butter, softened  
3/4 cup powdered sugar  
1 egg  
1/2 teaspoon flavoring (vanilla, almond, etc.)  
2 cups all-purpose flour

## INSTRUCTIONS:

Preheat the oven to 325° F for convection, 350° F regular.

Cream the butter and sugar until fluffy.

Add egg and vanilla and cream until fluffy again.

Add the flour and mix until the dough forms and is no longer sticky (when you touch it, it feels moist but does not stick to your fingers).

Roll the dough out on a parchment sheet and cut. If it's sticking to the cutters or you're having a hard time moving the cookies for baking, put the already rolled out dough on a cookie sheet and into the refrigerator for a few minutes.

Bake 10-12 minutes in a regular oven (8-10 minutes convection), just until the edges are turning very lightly golden – don't overbake.

Cool the pan on a rack for a couple of minutes then take the cookies off and cool for at least an hour before decorating.

## ROYAL ICING INGREDIENTS:

2 lbs. powdered sugar  
5 tbs. meringue powder  
2/3 cup of water

## INSTRUCTIONS:

Place all ingredients in the bowl and stir with a paddle attachment on the lowest setting for your stand mixer until all the ingredients are wet, about 30 seconds. Increase the speed to medium and mix for 5 minutes. I take small amounts of this basic recipe and add water and food coloring to the consistency I need for decorating. This basic icing batch will decorate approx. 5 dozen, 3 to 4 inch cookies.

YIELD | 12-15 THREE-INCH COOKIES; RECIPE CAN BE DOUBLED



RECIPE BY

**Cindy Velt**