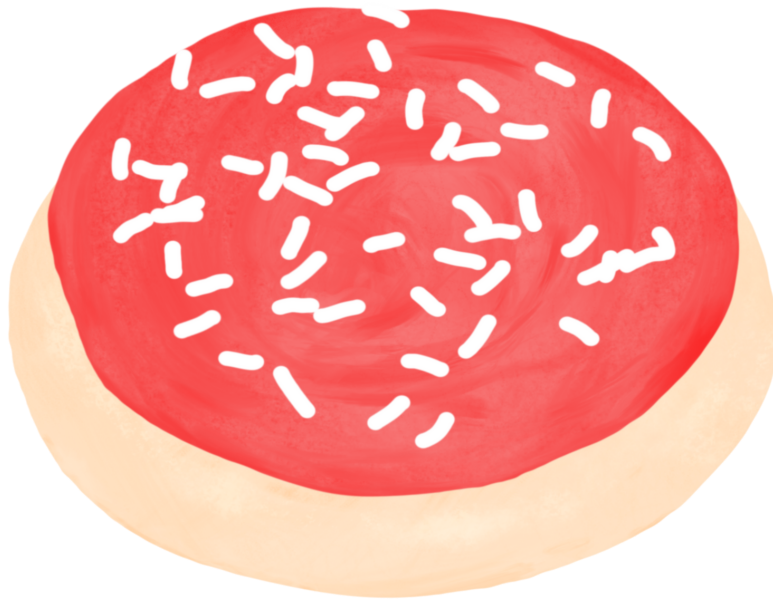


TINY TRITONS

VIRTUAL COOKING CLASS

Cookies



with Chef Lydia Gwin of Gwin's Tiny Kitchen



Pre-stream Check list

- All ingredients set out within arms length ready for use when needed.
- Oven preheated to 400F
- Baking sheets set up and lined with parchment paper

Equipment & Tools

- baking sheets
- parchment paper
- rolling pin
- scissors
- toothpicks
- hand mixer and mixing bowl, or stand mixer
- cookie cutter
- paper towels
- large and small spatula
- ziplock bags, squeeze bottles or piping bags

Self Check list

Check those listening ears? Are they working?

Ready to learn?

Ready to have fun?

Above all - let's have fun!!!!

If we make a mistake or mess, that is OK! It will happen.

How we react is more important.



Ingredient Check List

PANTRY

- 5 cups powdered sugar
- 2 1/2 teaspoon vanilla extract
- 3 1/4 cups all-purpose flour
- 1 1/2 teaspoon baking powder
- 1 teaspoon kosher salt
- 1 1/2 Tablespoon corn syrup

PERISHABLES

- 1 cup unsalted butter, room temperature
- 1 large egg, room temperature
- 3-4 Tablespoon whole milk

EXTRAS

Food coloring - pick whatever color you may have.

Sprinkles

Sugar Cookies

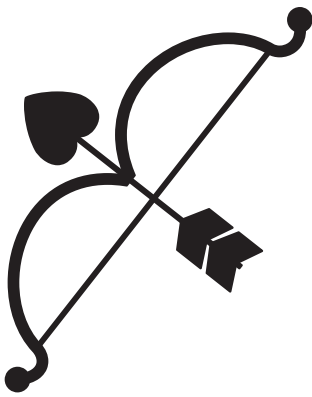
Ingredients

- 1 cup unsalted butter, room temperature (227 grams)
- 2 cups powdered sugar (240 grams)
- 1 large egg, room temperature (50 grams)
- 2 teaspoons vanilla extract (8 grams)
- 3 1/4 cup all purpose flour (406 grams)
- 1 1/2 teaspoons baking powder (7.5 grams)
- 1 teaspoon kosher salt (3 grams)

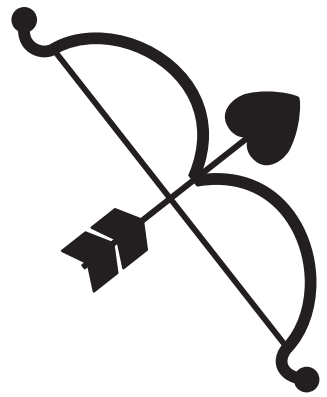


Directions

1. Preheat oven to 400 F. Line baking sheets with parchment paper.
2. In a medium bowl, whisk together flour, baking powder, and salt. Set aside.
3. In the bowl of a stand mixer with paddle attachment, beat butter and powdered sugar, slowly increasing mixer speed to medium until fluffy about 3-4 minutes. Stop to scrape down side.
4. Add egg and vanilla, beating until combined.
5. With mixer on low speed, gradually add flour mixture to butter mixture, beating until a dough forms. Scrape sides of bowl, and knead dough 3 to 4 times in the bowl to make sure everything is well combined.
6. Divide dough in half. Cover the one half with kitchen towel or plastic wrap. On a heavily floured surface, roll remaining half to 1/4 inch thickness.
7. Using desired cookie cutters, cut dough, rerolling scraps as necessary.
8. Using a small spatula, place cookies at least 1 inch apart on prepared pans.
9. Bake, one batch at a time, until lightly browned, 7 to 8 minutes. Let cool on pan for 5 minutes. Using a large spatula or flat metal spatula, remove from pan and let cool completely on wire racks. Decorate cooled cookies.



Glazing Icing



INGREDIENTS

- 3 cups powdered sugar , sifted
- 3-4 tablespoons whole milk
- 1 1/2 tablespoons light corn syrup
- 1/2 teaspoon vanilla extract (use clear vanilla extract if you need the icing to be bright white)
- Pinch of salt (optional depending on flavor preference)
- Gel food coloring , optional
- Plain cooled sugar cookies , for decorating

Directions

1. Stir the sugar, 3 tablespoons milk, corn syrup, and vanilla in a medium sized bowl until combined. (If icing is too thick, add the remaining tablespoon of milk until the icing is thick but pipeable. If it's too thin, add a little more powdered sugar until desired texture is reached. If you drizzle a little of the icing with a whisk, the ribbon of icing will hold for a few seconds before melting back into the icing. That is when you know it's the right consistency and is ready to use.)
1. If coloring the icing with different colors, divide it into bowls and color as desired at this point.
2. Transfer icing to a piping bag, squeeze bottle, or ziplock bag. Cut the tip of your bag.
3. Pipe icing onto cookies and decorate as desired. (If using sanding sugar or sprinkles, they need to be added before the icing starts to set.)
4. Allow icing to completely harden at room temperature before enjoying (this can take anywhere from 3 hours to overnight, depending on the consistency and thickness of your icing.)
5. NOTE: Don't miss all the coloring and decorating tips in the full article!
6. NOTE: This recipe makes enough to decorate 40, 3-inch cookies. Calories calculated are for the icing only and do not include cookies.