

Sugar Cookies

Makes about 40 cookies, depending on your shape

- 1 cup butter
- 1 cup powdered sugar
- 1 egg
- 2 teaspoons vanilla
- 3/4 teaspoon salt
- 1/2 teaspoon nutmeg
- 2 1/2 cups all purpose flour



In the bowl of an electric mixer, cream together the butter and powdered sugar until combined. Add in the egg and mix, scraping down the sides of the bowl. Add the vanilla, salt, and nutmeg and mix until incorporated. Add in the flour and mix until combined. Place the dough in plastic wrap and chill until firm.

Preheat your oven to 375 degrees.

Roll the dough out to 1/4 inch thickness on a floured counter. Cut with cookie cutters and place on a greased cookie sheet. Bake for 8-10 minutes; the cookies will not brown. Remove from the pan and let cool completely before decorating.

Royal Icing Recipe

- 4 tablespoons meringue powder
- Scant 1/2 cup water
- 1 pound powdered sugar, sifted
- 1/2-1 tablespoon corn syrup
- Few drops of clear extract (I use clear vanilla)

Place the meringue powder and water in the bowl of your stand mixer. Use the paddle attachment to beat it until it's combined and foamy. Add in the sifted powdered sugar and beat on low until combined. Add in the corn syrup and extract and beat on high until the icing is thick and glossy (about 5 minutes). Divide the icing into bowls to tint, and make sure to keep it covered.

Cookies adapted from [Annie's Eats](#)

Icing recipe from [Bake at 350](#)