

## EASTER SUGAR COOKIES

### Cookies

- ½ cup unsalted butter, softened to room temperature
- 1 cup granulated sugar
- 1 egg
- 1 teaspoon vanilla extract
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 2 cups all-purpose flour

### Icing

- 3 cups confectioners' sugar
- 2 tablespoons meringue powder
- ¼ cup room temperature water
- ½ teaspoon vanilla extract
- gel food coloring

### Directions:

**Make the dough:** In a large mixing bowl, cream butter and sugar together using a hand mixer (or stand mixer) on medium speed until light and fluffy, about 2 minutes. Add egg and vanilla and beat until combined. Turn the mixer to low speed and add baking powder and salt. Gradually add flour and mix until combined. Form the dough into a ball and wrap it tightly in plastic cling wrap. Freeze for 30 minutes or refrigerate until firm (at least 1 hour, up to overnight).

**Cut out the cookies:** Remove the dough from refrigerator and let it sit at room temperature for 5-10 minutes. On a lightly floured surface, use a rolling pin to roll the dough out until it is ¼-inch thick. Use an egg-shaped cookie cutter to cut out egg cookie shapes. Transfer the cookies onto a half sheet baking pan lined with parchment paper or a silicone baking mat, placing them an inch apart. Re-roll any scraps and repeat to cut out more cookies.

*Recipe: Aheadofthyme.com*