

General Materials

- Roll out cookie recipe
- Mix and Match Animal Cookie Cutter Set
- Royal Icing
- Food color
- Pastry bags or parchment cones
- Tip #1.5



Buttery Sugar Cookie Recipe

- 1 cup (2 sticks, 225 g) of unsalted butter, softened
- 3 ounces (85 g) of cream cheese, softened
- $\frac{3}{4}$ cup (170 g) granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 3 cups (375 g) all-purpose flour

This recipe creates a cookie with a tender crumb and a subtle sweetness. The dough does not rise and the cut cookies retain their shape when baked. It is important to chill the dough after mixing at least 2 hours before rolling to prevent the dough from sticking to the work surface and rolling pin. For best results, mix the day before using, then roll the dough the following day. Allow the dough to come to room temperature before rolling. If after chilling, the dough is still sticky, add a bit of flour to the work surface and the rolling pin before rolling.

Mix the butter and cream cheese in an electric mixer on medium speed for two or three minutes or until the butter and cream cheese are blended. Scrape the bowl. Add the sugar. Continue to blend on medium speed until the mixture is light and fluffy. Mix in the vanilla. Add the egg, mixing on low until thoroughly blended. Scrape the bowl. Add the flour, one cup at a time. Scrape the bowl after adding each cup. Mix until just incorporated. Do not over mix, or the dough will toughen. Divide the dough into two equal portions. Flatten the dough into two patties that are approximately 1½" thick. Wrap the patties with plastic wrap and refrigerate at least two hours, or until firm.

Dough will keep up to one week in the refrigerator, or in the freezer for one to two months. Cut or form the cookies to desired size and bake them in a 375 F (190 C) oven for 9-11 minutes or until edges

Yields approximately 18-24 cookies, depending on the thickness rolled.



General Directions

1. Bake and cool a head and a body for each animal. Outline and fill the body using run sugar icing, piping one back leg and one front leg. Allow the legs to set. When set, pipe the other back leg and other front leg. Outline and fill the head and ears using run sugar icing. Allow the head to set. When set, pipe the nose and mouth area. Pipe the inside of the ear.
2. When the face is completely set, pipe the eyes and nose using black run sugar icing. Fit a pastry bag with tip #1. Fill the bag with black soft peak royal icing. Pipe the mouth with black soft peak royal icing. When the body is completely set, add details such as the cheetah spots, zebra stripes, and tiger stripes, using run sugar icing. Allow details to set.
3. Spread royal icing on the neck on the animal. Place the head on the body.

Royal Icing Recipe

- 4 tablespoons meringue powder
- 1/2 teaspoon cream of tartar
- 2/3 cup water
- 8 cups powdered sugar, sifted
- 1 tablespoon gum arabic

In a mixing bowl, combine meringue powder, cream of tartar, and water. Beat on high speed until stiff peaks form. In a separate bowl, stir together powdered sugar and gum arabic. Mix thoroughly and add to meringue. Beat on low speed until ingredients are incorporated, then mix on high speed for several minutes until stiff peaks form. Keep icing covered with a damp towel. For Cookies: To create run sugar, water must be added to royal icing. Gently fold the water into the icing by hand. Whipping the icing too vigorously or using a mixer will incorporate too much air, causing airbubbles on the decorated cookies. Add enough water to the royal icing so that when piping, the icing will smooth itself in 7-10 seconds. Run Sugar should be about the consistency of honey. Each mixed batch of royal icing will vary in viscosity, so the amount of water added may vary from batch to batch.

Yields 4 3/4 cups

Tip

For short, chubby animals, pipe the back and front legs wide, such as the hippopotamus. For leaner animals, pipe the back and front legs thin, such as the zebra.

Tip

Place the head lower on the body for animals with short necks, such as the hippopotamus. Place the head higher on the body for animals with long necks, such as the zebra.

Cleaning Instructions

Wash in soapy water. Not dishwasher safe.







