

## - Sugar cookies -



## INGREDIENTES

### For the cookies:

1 $\frac{3}{4}$  CUPS + 2 TBSP OF FLOUR

5/8 CUPS OF BUTTER

3 1/4 TBSP OF CORN STARCH

1 TSP SALT

2 EGGS

10 TBSP OF SUGAR

A BIG SPLASH OF VAINILLA MOLINA

### **For the frosting:**

1 CUP OF BUTTER

1/2 CUP OF SHORTENING

2 3/4 OF POWDERED SUGAR

A BIG SPLASH OF VAINILLA MOLINA

## **PROCEDIMIENTO**

### **For the cookies:**

1. SIFT THE FLOUR, MIX WITH THE CORNSTARCH, SALT AND SET ASIDE.
2. IN ANOTHER BOWL, BEAT THE BUTTER AT ROOM TEMPERATURE UNTIL CREAMY.
3. ADD THE SUGAR AND MIX UNTIL BLENDED.
4. ADD THE 2 EGGS AND MIX.
5. ADD A BIG SPLASH OF VAINILLA MOLINA, AND INCORPORATE.
6. ADD THE FLOUR, LITTLE BY LITTLE, UNTIL A UNIFORM DOUGH IS FORMED.
7. TRANSFER THE DOUGH TO A BAKING SHEET, COVER AND REFRIGERATE FOR 1 HOUR.
8. ROLL OUT AND CUT THE COOKIE DOUGH.
9. BAKE IN A PREHEATED OVEN AT 356 °F / 180 °C FOR 10 TO 15 MIN.
10. LET COOL TO HARDEN.

**NOTE: do not decorate immediately, let them cool**

**For the frosting:**

1. IN A BOWL, BEAT THE SHORTENING WITH THE BUTTER UNTIL CREAMY.
2. GRADUALLY ADD THE POWDERED SUGAR, CONTINUE BEATING UNTIL INCORPORATED.
3. ADD A BIG SPLASH OF VAINILLA MOLINA, AND MIX.
4. PLACE IN SEPARATE BOWLS AND DYE WITH PREFERRED GEL VEGETABLE COLORING.
5. DECORATE THE COOKIES ONCE THEY ARE COOL.