

## Fit To a Tee Recipes | December 2020

### Cut Out Sugar Cookies

Makes 3 dozen average size cookies  
Oven 350°

1 cup SOFTENED unsalted butter (2 sticks)  
1 cup sugar  
1 egg  
2 tablespoons orange juice  
1 tablespoon vanilla  
1 teaspoon baking powder  
2 ½ cups all-purpose flour (315 grams)  
1 tsp kosher salt



In a mixer blend butter and sugar until creamy about 3 minutes.  
Add the egg, orange juice and vanilla; mix together for 1 minute.

In a separate bowl add salt, flour and baking powder, whisk together.  
Gradually add to wet ingredients. Mix until blended. If the dough is very sticky add more flour, a little at a time just until it moves away from the sides of the mixing bowl.  
Divide the dough in half, and wrap each in plastic wrap.  
Refrigerate at least 2 hours or up to a week. (it also freezes well)

Lightly flour a counter or pastry sheet (plastic) and roll out the dough to about 1/8" thickness. The dough does rise a little, so you don't want it too thick. Cut out cookies with cookie cutters. Use a spatula to lift them onto cookie sheets lined with parchment paper. You can sprinkle with colored sugar and decorate with mini chocolate chips and the like before you bake or ice afterward.

Bake about 10 minutes or just until the edges BEGIN to brown. They get crisper as they cool.  
Cool completely before icing.

### Best Icing (Ina Garten)

1 pound of sifted confectioner's sugar  
¼ cup Karo Syrup  
¼ cup fresh lemon juice, more if it is too stiff (this takes practice)  
Blend with a mixer until very smooth. It should JUST drip easily off the beater. Spread or try using decorating bags with tips!  
Food coloring gel