

ROLLED SUGAR COOKIE DOUGH + ROYAL ICING

Ingredients

1 ½ cups butter	3 tsp vanilla extract
3 tbsp coconut oil	4 ½ cups all-purpose flour
1 ¾ cups sugar	½ tsp salt
1 large egg yolk	¾ tsp baking powder
1 large whole egg	¼ tsp baking soda

Royal Icing

4 cups powdered sugar
3 tbsp + 1 tsp meringue powder
9-12 tsp water
1 tsp extract (*vanilla or almond*)

RECIPE BY STIR IT UP BAKERY

Alumni-owned business, founded by **Zoe Bruyn '17**

STIR IT UP

On medium speed, mix the sugar, butter, and coconut oil for 2 minutes. Scrape down the bowl, mix for 2 minutes more until ingredients are fully incorporated and smooth.

On low speed, add the egg, egg yolk, and vanilla extract, mix for 1 minute. Scrape down the bowl and mix for 30 seconds more.

On low speed, add the dry ingredients, mix for 30 seconds. Scrape down the bowl and mix for 30 seconds more.

Shape the dough into a ball, flatten and wrap in plastic. Refrigerate at least an hour before rolling out.

Roll out and cut into desired shapes. Freeze cookies before baking.

Bake at 350° for 8-12 minutes based on size and thickness. The edges should be just starting to turn golden.

Once baked and cooled, glaze with Royal Icing.

For the Royal Icing:

Add powdered sugar, meringue powder, 7 tbsp water, and extract, and mix on low speed until combined.

Slowly add more water until desired consistency. If consistency is too liquidy, add more powdered sugar.

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