



## WHITE BLOOD CELL

# Sugar Cookies

 **30 TOTAL MINUTES**

### Ingredients:

- 3 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup unsalted butter, softened
- 1 cup sugar
- 1 egg, beaten
- 1 tablespoon milk
- Powdered sugar, for rolling out dough

1. Sift together flour, baking powder and salt. Set aside. Place butter and sugar in large bowl of electric stand mixer and beat until light in color. Add egg and milk and beat to combine. Put mixer on low speed, gradually add flour and beat until mixture pulls away from the side of the bowl. Divide the dough in half, wrap in waxed paper and refrigerate for 2 hours.
2. Preheat oven to 375 degrees F.
3. Sprinkle surface where you will roll out dough with powdered sugar. Remove 1 wrapped pack of dough from refrigerator at a time, sprinkle rolling pin with powdered sugar and roll out dough to 1/4-inch thick. Move the dough around and check underneath frequently to make sure it is not sticking. If dough has warmed during rolling, place cold cookie sheet on top for 10 minutes to chill. Cut into desired shape, place at least 1-inch apart on greased baking sheet, parchment or silicone baking mat, and bake for 7 to 9 minutes or until cookies are just beginning to turn brown around the edges, rotating cookie sheet halfway through baking time. Let sit on baking sheet for 2 minutes after removal from oven and then move to complete cooling on wire rack. Serve as is or ice as desired. Store in airtight container for up to 1 week.

### Royal Icing for White Blood Cell cookies:

- 2 cups confectioners' sugar
- 2 tsp corn syrup
- 2 tsp milk
- 1/2 tsp vanilla extract
- Food coloring & colored sprinkles or sugar

1. Using a hand mixer, combine sugar, corn syrup, milk and vanilla. Add food coloring to reach desired color (I made multiple batches of this recipe for each of the different colors used).
2. For drawing the shape outline, the frosting should be thick (like toothpaste); for filling in the shapes, add 1/2 tsp of milk at a time, to reach a spreading consistency (like cake batter). Be sure to add sprinkles or colored sugar before the frosting starts to dry.
3. If you don't want to go to the trouble of making frosting, buy pre-made frosting and divide into bowls. Add food coloring, frost and decorate!