

Sugar Cookie

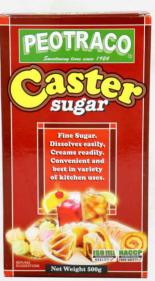
Baking Time: 10 to 13 minutes
Baking Temperature: 180-190 °C

Ingredients:

480 g All-Purposed Flour (Sifted)
60 g **Peotraco Macy's Pure Cornstarch**5 g Salt (Fine or Iodized)
225 g Unsalted Butter
215 g **Peotraco Caster Sugar**2 pcs Whole Eggs

Royal Icing
90 g Fresh Egg White
1 tsp. Lemon Juice or Vinegar
Peotraco Premium Powdered Sugar
(Add until desired consistency)









Procedure:

For Royal Icing:

- 1. Place the egg whites into a mixer and beat as slowly as possible using a Paddle attachment.
- 2. Sift the **Peotraco Premium Powdered Sugar**, and stir in with the egg whites.
- 3. Add the lemon juice or vinegar. And put all the remaining Peotraco Premium Powdered Sugar, until a stiff peak is formed you can add more Peotraco Premium Powdered Sugar depending on the technique that is needed in the component.

For Cookies:

- 1. Cream together the butter, **Peotraco Caster Sugar** and salt until smooth
- 2. Add in the eggs one by one and mix until all ingredients are combined.
- 3. Add the sifted All-Purposed Flour and **Peotraco Macy's Pure Cornstarch** to the wet ingredients.
- 4. Chill the cookie dough until firm.
- 5. Preheat the oven to 180-190 °C.
- 6. Lightly dust a work surface with flour. Roll out dough to 1/4 to 1/2 inch thickness.
- 7. Cut into shapes with any cookie cutter. Place cookies 1 inch apart on a silicone mat or parchment paper
- 8. Bake in the preheated oven until cookies are lightly browned, 10 to 13 minutes. Carefully transfer cookies to a wire rack and cool completely before decorating.