



Sugar Cookie

Baking Time: 10 to 13 minutes

Baking Temperature: 180-190 °C

Ingredients:

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

Royal Icing

90 g Fresh Egg White

1 tsp. Lemon Juice or Vinegar

Peotracó 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 **Peotracó Premium Powdered Sugar**, and stir in with the egg whites.
3. Add the lemon juice or vinegar. And put all the remaining Peotracó Premium Powdered Sugar, until a stiff peak is formed, you can add more Peotracó Premium Powdered Sugar depending on the technique that is needed in the component.

For Cookies:

1. Cream together the butter, **Peotracó 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 **Peotracó 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.

