

SUGAR COOKIES

Last Modified: 12/20/2013

PREP: 2 Hrs 10 Min

COOK: 16 Min

OVEN: 325

F EASY

BREADS

MAKES 24 COOKIES

QUA	MEASURE	INGREDIENT	PROCESS
2 1/2	Cups	Graham Cracker Crumbs	
2	Cups	All Purpose Flour	
3	Tsp	Baking Powder	
2	Sticks	Unsalted Butter	Softened
1	Cup	Dark Brown Sugar	Packed
4	Large	Egg Whites	

CREAM CHEESE FILLING

1	8 Oz	Pkg Cream Cheese (Philadelphia)	Softened
1/2	Cup	Granulated Sugar	
2	Large	Egg Yolks	
2	Tsp	Lemon Zest	
1	Tsp	Vanilla Extract	

OPTIONAL

		Food Coloring To Tint The Filling	
		Melted Chocolate For Dipping	
		Sugar Sprinkles For The Top	
		Things To Roll The Sticky Sides In	

PREPARATION

TOOLS	1) Medium Mixing Bowl 2) Small Mixing Bowl 3) Stand Mixer & Whisk Head & Paddle Head 4) Rolling Pin 5) 2 - Aluminum Half Sheet Pans & Wire Racks 6) Parchment Paper 7) Cookie Cutters 8) Spatula
HINTS	This Dough can be made up to one month in advance if frozen instead of just chilled. Thaw over night and pat dry with a paper towel just before using.
PREP	DISH 1) Set the Butter and Cream Cheese on the countertop to soften.
1	2 Hours Before: In a medium mixing bowl, whisk together the Flour, Baking Powder and Salt and set it aside.
2	2 Hours Before: In the stand mixer with the whisk head, blend together at high speed the Sugar and cold Butters until they come together (The Butter does NOT have to be fluffy).
3	2 Hours Before: Add the Egg, Egg Yolk, and Vanilla; beat just to combine. Change to the paddle head and reduce the speed to low. Gradually add in the dry ingredients; mix just to combine. Form the Dough into two 3/4 inch thick disks; wrap each tightly in plastic. Chill them for at least 2 hours.

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4	Allow 1 Disk of the Dough to set at room temperature until softened slightly, about 5 minutes. Roll it out on a lightly floured sheet of parchment paper until it is about 1/4 inch thick, dusting with Flour as needed (if the Dough gets soft or sticky, chill it until it firms up again). Cut out shapes with floured cookie cutters; transfer them to parchment paper lined sheet pans.
OPTION	Sprinkle each Cookie lightly with flavored or colored Granulated Sugar Crystals just before baking. Sprinkle only half of them if you are making Sandwiches.
5	Preheat the oven to 350 degrees with a rack just below center.
6	Bake the Cookies, rotating and switching the sheet pans halfway through, until the edges are golden, 12 to 16 minutes, depending on their size. Transfer the Cookies to wire racks and let them cool. Repeat with any leftover scraps and repeat again for the remaining Dough Disk.
7	CREAM CHEESE FILLING: In the stand Mixer with the paddle head on medium speed, add in the Cream Cheese and blend it until creamy. Add in the Egg Yolks, Vanilla and Lemon Zest. Slowly pour in the Sugar and continue mixing until smooth. At this point you may optionally add in Food Coloring if you do not want it white.
8	Spread the Frosting on the bottom of a Cookie. Press another Cookie on top and rotate it slightly until the Frosting begins to ooze out. At this point, you may optionally roll the outside of the Frosting in Sprinkles, etc. Dip the Cookie in melted Chocolate and set on a wire rack to harden (See Pictures).
SERVE	Place on a serving platter and serve with a large glass of ice cold Milk.