



## Butter Cookies

From Hong Kong Disneyland® Resort

### INGREDIENTS **MAKES 12-15 COOKIES**

#### **BUTTER COOKIES**

- 2/3 cup (150 grams) butter, softened
- 1 1/4 cups (150 grams) powdered sugar
- 2 egg yolks
- 3 cups (150 grams) cake flour
- 1/8 teaspoon (.1 gram) salt
- 1 tablespoon (15 milliliters) ice water

#### **ROYAL ICING**

- 3 cups (160 grams) powdered sugar
- 6 tablespoons (90 milliliters) pasteurized liquid egg whites

### DIRECTIONS

#### **FOR BUTTER COOKIES:**

1. Combine butter and powdered sugar in bowl of electric mixer and cream until fluffy. Add in yolks, one at a time, until incorporated.
2. Add cake flour and salt and mix until dough is crumbly. Add ice water and mix on low speed until soft dough forms.
3. Roll into a ball and flatten into a disk. Wrap in plastic wrap and refrigerate for 30 minutes.
4. Preheat oven to 350°F (170°C) and line baking sheet with parchment paper or silicone baking mat.
5. Roll dough into a 1/4-inch (.5 centimeter) thick rectangle on floured surface.
6. Cut into your favorite holiday or Disney shapes using 3-inch (7.6 centimeter) cookie cutters.
7. Bake for 15 minutes, until edges of cookies begin to brown.
8. Cool on wire racks for at least 30 minutes before icing.

#### **FOR ROYAL ICING:**

1. Combine powdered sugar and egg whites in large bowl. Separate into smaller bowls and tint to desired colors using gel coloring.
2. Decorate cookies as desired. Allow icing to harden for 15 minutes.