

The Farm Chicks®

Hand-Formed Sugar Cookies

- 1 cup butter, slightly softened
- 3/4 cup granulated sugar
- 3 egg yolks
- 1 tsp. vanilla extract
- 2 1/4 cup all-purpose flour

Beat butter in a stand mixer until light. Add in sugar and beat until fluffy. Add egg yolks and vanilla and beat until combined. Add flour and beat slowly until combined. To color your dough, pull the portion out you'll be coloring and add soft gel food color. Gently knead in until the coloring is completely mixed in to the dough. Form into desired shaped (see instructions for hats and snowmen below) and then freeze the logs until hard and ready to slice. Once logs are frozen solid, slice and place on a parchment-lined baking sheet and bake at 400 degrees Fahrenheit for 5-10 minutes, depending on size and thickness, until set but not brown. Remove cookies from baking sheet and cool on a cooling rack.

How to make the knit hat shaped cookie design:

To make the knit hat cookies, you need to make a log of cookie dough that is colored to your liking and layered, in gradually smaller size. Gently press the sides into a hat shape. Roll another small log that will serve as the pompom on the hat, and place on top of the hat base. Place in the freezer and freeze until solid. Once frozen solid, remove from freezer and slice and bake as instructed in the recipe above.

How to make the snowmen shaped cookie design:

You can follow the same process described above for making snowmen. Simply press three graduated logs on top of each other. Place in freezer and freeze until solid. Once frozen solid, remove from freezer and slice and bake as instructed above. You can press eyes into the snowmen using the blunt end of a skewer and a smile by pressing the base edge of a cake decorating tip where the mouth would be.