



Sugar Cookies

Gaggenau Appliances: BO, BOP and EB ovens

Heating Method: Convection

Temperature: 325° F

Preparation Time: 10 minutes + chill time

Baking Time: 10 - 12 minutes

Makes: 36 cookies

This recipe is for soft rolled sugar cookies, the dough is not sturdy enough for cut out cookies however, these cookies can be decorated with a Royal Icing glaze. The scooped and rolled balls are best refrigerated for 2 hours prior to baking or can be frozen until ready to bake. The cookies can be baked on the blue oven tray with the angled lip or a flat cookie sheet either parchment paper or a silicone baking mat can be used to line the tray.

For the cookies:

2 cups (240g) all-purpose, unbleached flour
1 ½ tsp (7g) baking powder
¼ tsp (1.5g) kosher salt
8 oz (227g) unsalted butter, room temperature
1 cup (200g) granulated sugar
1 large egg
1 tsp (4.2g) vanilla extract

For the Royal Icing:

1 large room temperature pasteurized egg, separated, whites only
1 tsp lemon juice
1 ½ cups confectioners sugar, sifted

For the Cookies:

Combine the flour, baking powder and salt in a bowl, whisk to combine and set aside.

In the bowl of a stand mixer or with a handheld mixer, beat the butter and sugar until light and fluffy. Add the egg and vanilla and beat on high speed to combine for 1 minute. Scrape down the sides of the bowl and add the dry ingredients to the bowl mixing on low speed to combine.

Scoop the cookies with a ½ tsp cookie scoop and roll into balls, place the balls onto a parchment lined baking sheet and refrigerate for at least 2 hours.

To heat the oven, select the Convection mode and set the temperature to 325° F. Place the chilled cookies on the prepared baking sheet at least 3" apart and bake for 10 - 12 minutes until just set. Remove from the oven and set the tray aside for 5 minutes then slide the parchment or silicone pad with the cookies onto a cookie cooling rack.

For the Royal Icing:

Combine the egg white and lemon juice and two tablespoons of the powdered sugar in a bowl.

Work the sugar into the egg white and when fully incorporated add 2 more tablespoons of the sugar and continue mixing until fully incorporated. Repeat the process until all the sugar is added and the icing has reached the stiff peaks consistency. The icing can be thinned with a few drops of lemon juice or water if required.

Transfer to a piping bag or small ziploc bag for decorating.