

L & G

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01

VANILLA BEAN sugar cookie recipe

*a lightly sweet and buttery soft sugar
cookie with minimal spread
paired with a flavorful vanilla royal icing*

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COOKIE RECIPE

for about two to three dozen cookies

ingredients

452g (4 sticks/2 cups) unsalted butter, room temperature

200g (1 cup) granulated sugar

2 large egg yolks

2 tsp Heilala Vanilla Bean Paste

2 tsp McCormick Pure Vanilla Extract,

330g (2 3/4 cups) all purpose flour

330g (2 3/4 cups) bleached cake flour

1 tsp (3.25g) Diamond Kosher salt

1/4 tsp baking powder

30g (3 tbsp) cornstarch

1 tsp (5g) Watkins Vanilla Powder

.25g (1/16 tsp) citric acid (opt.)

[when doubling, tripling, etc., do not increase the citric acid every time.

At the most, use 1/8 tsp.)

comments

** Do not use salted butter. Make sure your butter is at room temperature- not cold or out of the fridge, and not soft or melted. Room temperature is about 60-68 degrees.*

COOKIE RECIPE

for about two to three dozen cookies

comments, cont.

** Do not substitute the bleached cake flour for all purpose flour. Using bleached cake flour causes your dough to be more acidic, reducing spread.*

** Do not substitute the Diamond Kosher salt for regular table salt, or it might make your dough too salty. I always recommend baking with Diamond Kosher salt. If you need to use table salt, reduce by half.*

** The citric acid is a surprise ingredient that takes the flavor up a notch and gives it a real bakery vibe. It can be left out in this recipe, but I like to add it. Be careful not to add too much, or your dough could have a bit of a citrus flavor. When doubling, do not increase citric acid.*

** [Please] Do not omit the vanilla bean paste in this recipe or exchange it for extract. Vanilla bean paste provides much more of a rich flavor than vanilla extract. If you use the full 2 teaspoons of vanilla bean paste, it is possible to omit the vanilla extract, although I like to use both.*

** I have tried three brands of vanilla bean paste: 1) Heilala, 2) Nielsen-Massey, and 3) Taylor & Colledge. My favorite, and the best deal depending on the size, is Heilala vanilla. It is the most rich with the least alcohol smell. But all are excellent.*

COOKIE RECIPE

for about two to three dozen cookies

comments, cont.

** I learned from Christina Tosi that buying expensive vanilla extract is unnecessary, and that McCormick dark pure vanilla is just as good. It's the vanilla of my childhood. Basically any dark and pure vanilla works well.*

** The vanilla powder is an amazing ingredient that takes this recipe to new heights. I strongly recommend purchasing this exact one, the Watkins Vanilla Powder, because I have used it and know it to have good results. This is not the same thing as vanilla bean powder, which is very expensive. This is an organic blend of vanilla powder and sugar, and it is white rather than brown. It is significantly less expensive than vanilla bean powder. (\$11 compared to \$50+) This powder gives such a lovely vanilla flavor that doesn't bake out, as well as adding a tiny bit more sweetness since this recipe doesn't have a lot of sugar.*

** This is a very minimal spread recipe, but if you find your cookies to be spreading more than you would like, you could try increasing both of the flours by 30g (1/4 cup) or decreasing the butter by 1/4 cup (half stick). I personally prefer the tender crumb this cookie gives with the minimal flour and extra butter, but either of these options will decrease the amount of spread you may have.*

COOKIE RECIPE

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directions

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter on low until it is smooth. Add the sugar and beat on low until combined. Scrape the sides and bottom of the bowl, as well as the paddle attachment to ensure that all the butter and sugar is thoroughly combined. If there are any bits of butter or sugar visibly not combined, beat on low again until the mixture is fully combined. Add the egg yolks, vanilla bean paste, and vanilla extract to the bowl and beat on low until the mixture starts to combine. Scrape thoroughly before beating on low until combined. Scrape one more time to ensure that there are no visible bits of butter or egg. To complete the creaming process, beat on medium speed until lighter in color and fluffy. Scrape the bottom and sides of the bowl.

Yes, this is a crazy amount of scraping, but this creaming process is one of the most important parts. Without proper creaming, your dough could spread more than you like due to lumps of things not properly combined. Also, getting that egg properly emulsified with the rest of the ingredients creates a sturdy dough that will hold less flour and spread less.

2. In a separate bowl over a kitchen scale, weigh the all purpose flour, cake flour, and cornstarch. Add the baking powder and salt. Whisk well to combine.

COOKIE RECIPE

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directions

3. *Add half of the dry ingredients to the bowl of the stand mixer and mix on low until the dry ingredients start to combine. Add the rest and mix on medium-low until the dough comes together. You may need to stop and scrape the bottom and sides of the mixer. This is a moist dough that may not pull away entirely from the bowl.*

4. *Drop half the dough onto a sheet of parchment, and gently knead into a smooth lump. Roll dough between two sheets of parchment with a guided rolling pin set to 5/16" and chill in the refrigerator for thirty minutes to two hours before cutting into shapes. Repeat with the rest of the dough.*

5. *Bake at 400 degrees for 7-10 minutes, checking your oven temperature with an oven thermometer to ensure the temperature is accurate. Be careful to not overbake these to keep them as soft as possible without under baking. When they are done baking, the tops will appear dry with no shine at all and the bottoms will be slightly golden.*

6. *Cool for 10 minutes on the baking sheet before transferring them to an airtight container. Cool cookies completely before icing them. Cool baking sheet completely before adding more cookies to bake.*

COOKIE RECIPE

for about two to three dozen cookies

comments

** This recipe makes about two dozen, but if the cookies are smaller, and with re-rolling, it can make three dozen.*

**I re-roll my dough only one time, and two at the most. Whatever is left after that, I roll between parchment and freeze for sample cookies. You could absolutely continue using it, this is just my preference.*

** I like to place my semi-cooled cookies on a larger, paper towel lined sheet that has a cover to keep them fresh. I find that the paper towel has prevented butter bleed, since the towels soak up extra oils in the cookie.*

**Make sure to check your oven temperature to ensure that it is actually at 400 degrees. My oven is 15 degrees cool, so I need to set my oven to 415 degrees. A cool oven will not allow the cookie dough to set properly, and could cause some spread.*

**The thickness of the dough is relative to the temperature of the oven. My cookies are rolled to 5/16", and the oven is 400 degrees. Thinner cookies, like 1/4" should be baked at a lower temperature, like 375 degrees. Cookies that are rolled even thicker, like 3/8" should be baked around 415 degrees. It is important that the oven is hot enough to quickly set the dough without melting it and causing spread.*

ICING RECIPE

ingredients

1/3 cup meringue powder

2/3 cup water- not warm

1/2 tsp Diamond Kosher salt

2 lbs. confectioner's sugar

2-3 tbsp corn syrup

1-2 tsp Heilala Vanilla Bean Paste

1-2 tsp Casa Bella Vida Mexican Vanilla blend or another pure vanilla

white gel food coloring

ingredients

1. Before starting the icing, wipe down the entire bowl, paddle, and spatula with white vinegar or lemon juice.

2. Dissolve salt and water in the bowl of a stand mixer. Add meringue powder and hand whisk until foamy and until there are no little lumps of meringue powder.

3. Add confectioner's sugar to the bowl and mix on speed level two for five minutes. It will resemble honey in consistency. Scrape down the sides of the bowl.

4. Add corn syrup, vanillas, and a few squeezes of white gel coloring. Mix on speed level four for two to three minutes. Icing will be light and fluffy. Cover immediately with cling wrap.

ICING RECIPE

comments

** Genie's Dream Meringue powder is my preferred meringue powder. I love the taste as well as the nice finish it gives my cookies. You can absolutely use another brand, this is just my recommendation.*

** Heilala Vanilla Bean Paste will give your icing a delicious vanilla flavor without as much of an alcohol taste. It will also give lovely speckles to your icing that will show up on your cookies once they're dry. If you do not want speckles, substitute for regular dark vanilla extract, like McCormick pure vanilla.*

** Casa Bella Vida Mexican vanilla blend is a light and marshmallowy flavored vanilla that is clear. You could also substitute this for McCormick pure vanilla (or your favorite dark vanilla extract), but you will not be able to achieve the creamy, light flavor in your icing that only comes from this vanilla. I do not recommend substituting for regular clear vanilla extract, because it is a specific artificial vanilla flavor associated with birthday cake.*

** The amount of water in this recipe makes a piping consistency icing. Straight out of the mixer is what I use for my lettering, detailing, and outlining. Lower the amount of water to 1/4 cup or less if you need stiff icing for florals.*

** Icing can be stored on the counter in an airtight container or in the refrigerator for two weeks, or in the freezer for 2-3 months.*

IMPORTANT THINGS

many thanks

Thank you so much for purchasing my recipe! I have worked so hard to make this the most delicious and easy to work with roll out sugar cookie dough, and I am so thrilled to be putting it in your hands. If you have any questions or concerns, please don't hesitate to email me at emily@linenandgray.com.

Make sure to tag me on Instagram (@linenandgray) so I can see (and share) all the amazing cookies you bake.

*Thank you so much for your support,
Emily*

the fine print

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