Kidsburgh Cookie Table with Jasmine Cho!

LOVE LETTER COOKIES

Live Zoom Event on Sat. Feb. 6th at 3pm EST

Sponsored by Kidsburgh & Remake Learning Days

GOT QUESTIONS?

E-mail Jasmine beforehand to answer live during the event: hello@jasminemcho.com

VANILLA BEAN SUGAR COOKIES

YIELDS
About 30 cookies (3.5"- 4")
Feel free to halve recipe

INGREDIENTS

- 6 cups all-purpose flour (27 oz)
- 1 teaspoon salt
- 2 cups (4 sticks) unsalted butter at room temp
- 2 cups sugar
- 2 eggs
- 1 tablespoon vanilla extract
- 1/4 teaspoon lemon extract
- *Optional*: 1/2 tablespoon vanilla bean paste

INSTRUCTIONS

1. In a small bowl, whisk together flour and salt until well incorporated (about 30 sec). Set aside.

2. Using a stand or handheld mixer, cream butter and sugar together until light and fluffy (about 2-4 min).

3. Add vanilla and lemon extracts and mix until well incorporated (about 30 sec).

4. Add eggs and mix until incorporated (about 30 sec).

5. Slowly add in dry ingredients and mix on low speed until just combined. Chill dough until firm (30 min-1 hour).

6. Preheat oven to 350 degrees.

7. Roll dough out to ¼" thick. Cut out desired shapes and set on baking sheet lined with parchment paper. Tip: Set cookies in freezer for 5-10 min before baking to prevent spreading.

8. Bake for about 12-14 minutes. Let cookies cool completely before icing.

Note: Cookies best consumed within 1 week. Freeze up to 3 months.

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CHOCOLATE SUGAR COOKIES

YIELDS
About 20 cookies (3.5"- 4")

INGREDIENTS

- 2 1/2 cups all-purpose flour (11.25 oz)
- 1/2 cup unsweetened cocoa powder (2.25 oz)
- 1/2 teaspoon salt
- 1 cup (2 sticks) unsalted butter at room temp
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla extract

INSTRUCTIONS

1. In a small bowl, whisk together flour, cocoa, and salt until well incorporated (about 30 sec). Set aside.

2. Using a stand or handheld mixer, cream butter and sugar together until light and fluffy (about 2-4 min).

3. Add egg and vanilla extract and mix until well incorporated (about 30 sec).

4. Slowly add in dry ingredients and mix on low speed until just combined.

5. Chill dough until firm (30 min-1 hour).

6. Preheat oven to 350 degrees.

7. Roll dough out to ¼" thick. Cut out desired shapes and set on baking sheet lined with parchment paper. *Tip*: Set cookies in freezer for 5-10 min before baking to prevent spreading.

8. Bake for about 12-14 minutes. Let cookies cool completely before icing.

Note: Cookies best consumed within 1 week. Freeze up to 3 months.

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ROYAL ICING

YIELDS

About 3 cups or enough to ice 2-3 doz cookies

INGREDIENTS

- 2.25 lbs. powdered sugar
- 6 oz. water
- 5 tablespoons meringue powder
- 1 teaspoon cream of tartar
- 1 teaspoon clear vanilla extract
- Various food gel colors

INSTRUCTIONS

1. Whisk meringue powder into water until well combined.

2. Add cream of tartar and vanilla and whisk until combined.

3. Using a stand mixer with the paddle attachment (or handheld), add liquid to powdered sugar and mix on low speed for 5 minutes. Consistency of icing should be like smooth toothpaste (not too runny or too stiff, it should reconstitute within 10 seconds when cut through with a knife). Adjust consistency by adding more water or more powdered sugar. Customize with desired food gel colors.

Note: Store in an airtight container and use within 1 week.

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LOVE LETTER COOKIES HOW-TO

MATERIALS

Rectangular cookie cutters
- One cutter at least 4" and another cutter at least 1" smaller

Piping bags or bottles
- Tipless piping bags OR Piping bags plus couplers and tips

Sprinkles

Parchment paper

Optional but recommended: Edible ink marker

Note: Clicking items will lead to my Amazon affiliate link for recommended products. Many of the products may also be found locally (Pittsburgh) at *Make a Cake*.

INSTRUCTIONS

To prep (strongly recommended to complete before live Zoom event):

1. Follow recipe for Vanilla or Chocolate cookies and Royal Icing. IMPORTANT - For every one completed cookie, you will need to cut: Two 4" full rectangles *plus* one 4" rectangle with the middle cut out using the smaller rectangle cutter you have (three total cookies to equal one completed love letter).

2. Cover one full rectangle cookie with icing (leave white to resemble envelopes or color the icing however you like). Set aside and allow to dry fully if you plan to decorate them with an edible ink marker.

To assemble (follow during live Zoom event):

1. Take one blank full rectangle and place on bottom. Ice around the edges and place the holed out rectangle on top to secure.

2. Cut small strips of parchment paper that can fit inside your cookie (you can also fold these to fit). Write out a short message on them with a marker.

3. Fill bottom cookies with sprinkles and parchment note. Ice edges and place second full rectangle cookie on top to secure. Decorate as you please.

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