

GPGG Cookie Social Submissions

Taylor

Turmeric Sugar Cookies

Materials:

Cookie dough

- 1/2 pound (2 sticks) unsalted butter, at room temperature
- 1 2/3 cups (333 grams) granulated sugar
- 1 1/4 teaspoons kosher salt
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 teaspoons ground turmeric
- 2 teaspoons baking powder
- 2 1/3 cups (299 grams) all-purpose flour

Sugar crust

- 1/2 cup (100 grams) granulated sugar
- 1 teaspoon ground turmeric

Royal Icing

- 3 ounces pasteurized egg whites
- 1 teaspoon vanilla extract
- 4 cups confectioners' sugar

Methods:

1. Heat the oven to 375° F. Line two baking sheets with parchment or silicone mats.
2. Add the butter, sugar, and salt to the bowl of a standing mixer fitted with the paddle attachment. Beat on medium for a few minutes until light and fluffy, scraping down the bowl with a rubber spatula as needed.
3. Add the eggs and vanilla. Continue beating—again, scraping down the sides as needed—until cohesive and fluffy.
4. Add the turmeric and baking powder and mix on low just to combine. Add the flour and mix on low again until completely combined. Detach the bowl from the machine and use the rubber spatula to make sure there are no floury dry spots on the sides or bottom of the bowl.

5. Stick the dough in the fridge to firm up for 10 or so minutes. Meanwhile, you can clean up and make the sugar crust mixture: In a small bowl, combine the sugar and turmeric, and stir.
6. Scoop the dough by generously rounded tablespoons (about 40 grams each). I fit 6 on each sheet tray, so start by scooping 12 cookies. Roll each dough blob lightly between your hands into a smooth sphere. Now roll each sphere in the sugar. Divide evenly between the lined sheets. No need to flatten—they'll spread in the oven.
7. Bake for 9 to 11 minutes until puffy, slightly crackly, and just beginning to brown around the edges. They will fall as they cool. That's good. You want them crispy around the edges and chewy-tender in the middle.
8. Cool for a few minutes on the tray, then use a spatula to transfer to a cooling rack.
9. For icing: In large bowl of stand mixer combine the egg whites and vanilla and beat until frothy. Add confectioners' sugar gradually and mix on low speed until sugar is incorporated and mixture is shiny. Turn speed up to high and beat until mixture forms stiff, glossy peaks. This should take approximately 5 to 7 minutes. Add food coloring, if desired. For immediate use, transfer icing to pastry bag or heavy duty storage bag and pipe as desired. If using storage bag, clip corner. Store in airtight container in refrigerator for up to 3 days.



George

Materials:

1 box Betty Crocker Lemon Cake Mix
1 cup tap water
1/2 cup vegetable oil
3 eggs
Gelatin based food coloring
Vanilla icing
Cookie cutters
Mixing bowl/spatula
Oven

Methods:

Put cake mix, eggs, oil, and water together in a bowl
Mix until smooth with no lumps
Preheat oven to 350F
Bake 30min at 350F

Cut out the shapes with cookie cutters
Mix colored icing with the food coloring
Decorate the cake cutouts



Megan

Materials:

- Pillsbury sugar cookie mix
- Betty Crocker gingerbread cookie mix
- Flour
- Vanilla extract
- Ginger
- Cloves

Methods:

1. Take Pillsbury sugar cookie mix and added an extra 1 cup of flour and half a tablespoon vanilla to each batch
2. I also used Betty Crocker gingerbread cookie mix and added 1/2 cup flour and a dash of ginger and cloves.
3. All doughs were refrigerated overnight and sections taken off and rolled during the cutting process to keep the bulk of the dough cold.
4. I rolled to about 6 mm thick for both doughs.







Shoumita

Materials:

- 3 cups all-purpose flour
- 3/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup unsalted butter, softened
- 1 cup sugar
- 1 egg, beaten
- 1 tablespoon milk
- Powdered sugar, for rolling out dough

Methods:

1. Sift together flour, baking powder, and salt. Set aside.
2. Place butter and sugar in large bowl of electric stand mixer and beat until light in color. Add egg and milk and beat to combine. Put mixer on low speed, gradually add flour, and beat until mixture pulls away from the side of the bowl.
3. Divide the dough in half, wrap in waxed paper, and refrigerate for 2 hours.
4. Preheat oven to 375 degrees F.
5. Sprinkle surface where you will roll out dough with powdered sugar. Remove 1 wrapped pack of dough from refrigerator at a time, sprinkle rolling pin with powdered sugar, and roll out dough to 1/4-inch thick. Move the dough around and check underneath frequently to make sure it is not sticking. If dough has warmed during rolling, place cold cookie sheet on top for 10 minutes to chill.
6. Cut into desired shape, place at least 1-inch apart on greased baking sheet, parchment, or silicone baking mat, and bake for 7 to 9 minutes or until cookies are just beginning to turn brown around the edges, rotating cookie sheet halfway through baking time. Let sit on baking sheet for 2 minutes after removal from oven and then move to complete cooling on wire rack. Serve as is or ice as desired. Store in airtight container for up to 1 week.



Stef

Materials and Methods:

For cookie dough: (Adapted from <https://www.6cakesandmore.com/recipe/foolproof-no-chill-no-spread-sugar-cookies/>)

- 452 grams unsalted butter cool, not room temperature (4 sticks)
- 440 grams granulated sugar (2 cups)
- 1 teaspoon salt
- 2 large eggs - cold
- 1 tablespoon vanilla extract
- 768 grams all-purpose flour (6 cups)
- Stand mixer
- Parchment paper
- Cookie sheets
- Rolling pin

For Icing: (adapted from <https://www.allrecipes.com/recipe/11587/sugar-cookie-icing/>)

- Confectioner's sugar
- 2 tsp milk
- 1 tsp vanilla extract
- 2 tsp light corn syrup
- Mixing bowl
- Food coloring

Prepare cookie dough:

1. Preheat oven to 325 degrees F. Line cookie sheets with parchment paper.
2. Beat butter, sugar, and salt on low speed until just combined.
3. Add cold eggs and vanilla, beat on low until just combined.
4. Add flour, mix on low until dough comes together into a ball.
5. Lightly flour rolling surface and roll out to ¼ inch thickness. (Figure 1). Rolling between baking sheet and parchment paper recommended.
6. Place on lined cookie sheet and bake in preheated oven for approximately 10-12 minutes, or until middle of cookies no longer look wet. Cookies will remain the same color after baking and should not brown. (Figures 2,3)
7. Upon removing from oven cool cookies on cookie sheet for a 5 mins then move to cooling rack and cool completely before decorating.

Decorate cookies

1. Add milk and vanilla extract to bowl, mix to combine.
2. Gradually add powdered sugar until desired consistency is reached.
3. Mix in corn syrup.
4. Add food coloring and dip or brush icing onto cookies. (Figure 4a-c)

Figures and figure legends



Figure 1. Silicone baking mat used to roll out dough. Magnet tiles (conveniently $\frac{1}{4}$ inches thick) used as a guide to achieve even thickness.



Figure 2: unbaked cookies



Figure 3: Baked cookies



Figure 4a: 🎵 follow me in merry measure... 🎵



Figure 4b: Time for TC!



Figure 4c: all the cookies

Gian

Ingredients

- 3/8 cup **unsalted butter**, room temp
- 1/2 cup **granulated sugar**
- 1/2 of a whisked **egg**
- 1/2 teaspoon **pure vanilla extract**
- 3/4 cups **all-purpose flour**
- 3/8 cup unsweetened natural **cocoa powder**
- 1/2 teaspoon **baking powder**
- pinch teaspoon **salt**

Protocol

1. Beat room temperature butter until creamed and beat in the granulated sugar until incorporated
2. Beat in egg and vanilla extract
3. Add in flour and cocoa powder, as well as the baking powder and salt. The batter becomes quite sticky, so it is better to mix with a wooden spoon
4. Place the dough on a piece of parchment paper or oil aluminum foil and sprinkle some baking cocoa on top.
5. Flatten the dough using a rolling pin until about 1/4 inches in thickness
6. Place on cookie sheet and chill in freezer for 1 hour
7. Pre-heat oven to 350 F or 175 C
8. Cut out cookie dough using GPGG cookie cutters
9. Roll out the left over cookie dough and cut with cookie cutter or flatten into discs
10. Bake for 10 minutes
11. Let cool for 5 minutes and transfer to wire cooling rack
12. Let cool completely before icing

Protocol based on:

Sally. (2016) Chocolate sugar cookies. *Sally's Baking Addiction*.

<<https://sallysbakingaddiction.com/chocolate-sugar-cookies/>>

Royal Icing

Ingredients

- 1 egg white
- 3/4 cup confectioner's sugar
- 1/2 teaspoon almond flavor

Beat egg whites at high speed until foamy. Gradually add sugar and almond flavor at high speed until the icing becomes thick

Protocol based on:

Diane. Royal icing I. *Allrecipes*

<https://www.allrecipes.com/recipe/10197/royal-icing-i/>

Results

Right after baking:





Cooling:



Icing:



David



Emily

https://docs.google.com/presentation/d/1IwIIb6GBOFOphiEjCFxASVgbLD1kCHYi9kZoZxcCFQE/edit#slide=id.gb2768ae0ac_2_3