

WINTER SWEATER COOKIES



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program

Online

Location:

What beats a sweater on a cold day? A warm, sweater-shaped cookie!

DOUGH INGREDIENTS

- 1 ½ cups (375 mL) butter, softened
- 2 cups (500 mL) granulated sugar
- 4 eggs
- 2 tsp (10 mL) vanilla extract
- 5 cups (1.25 L) all-purpose flour
- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) salt

GLAZE INGREDIENTS

- 2 cups (500 mL) icing sugar
- 3 tbsp (45 mL) milk
- 1 tbsp (15 mL) corn syrup
- 1 ½ tsp (7.5 mL) vanilla extract
- Food colouring of your choice

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PREPARATION

1. Using a stand mixer or a hand mixer, cream the sugar and softened butter together until light and fluffy.
2. Add the eggs, one at a time, beating well between each addition. Add the vanilla extract and mix well.
3. In a separate bowl, combine the all-purpose flour, baking powder, and salt.- Gradually add to the creamed mixture. Mix well.
4. Divide the dough and form it into two discs. Wrap in parchment paper and plastic wrap, then chill in the refrigerator for at least two hours.
5. When ready to bake, preheat your oven to 400°F (200°C) and remove one disc at a time from the fridge.
6. Line a baking sheet with parchment paper and set aside. Roll out the dough on a floured surface, then cut into shapes. Bake for six to eight minutes, being careful not to overbake! Cookies are done when the bottoms are slightly golden.
7. While the cookies are cooling, make the glaze. Combine the icing sugar, milk, corn syrup, and vanilla extract. Add food colouring of choice, if using. Pipe, spread, or dip the glaze onto the baked cookies.

Tip: Work quickly to decorate your cookies with colourful sprinkles and small candies right after glazing them, before the glaze sets.