QUEEN
-EST 1897-



PREP: 20 min
COOK: 12 min
SERVES: 24

Heart Sugar Cookies

Up your sugar cookie game with a touch of flavour! Purple ombré buttercream and a bright pop of sprinkles make an otherwise simple recipe taste extra magical.

Ingredients

Sugar Cookies

180g butter, softened

3/4 cup (165g) caster sugar

1 tsp Queen Organic Vanilla Bean Paste

1 large egg

1 tbsp (20ml) milk

2 cups (300g) plain flour

1 tsp baking powder

¼ tsp salt

Buttercream

250g unsalted butter, room temperature

Method - Sugar Cookies

STEP 1

In the bowl of a stand mixer fitted with a paddle attachment, beat butter, sugar and Vanilla Bean Paste until smooth and creamy. Add egg and milk and beat until incorporated.

STEP 2

Add flour, baking powder and salt. Beat slowly until dough comes together.

STEP 3

Divide dough in half, shape each half into a disc, wrap in plastic wrap and refrigerate for 1 hour.

STEP 4

Pre-heat the oven to 175C (fan forced) and line two baking trays with baking paper.

STEP 5

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Ingredients

3 cups (450g) icing sugar
Purple Gel Food Colour
Unicorn Confetti Sprinkles

Method - Sugar Cookies

Working with one disc of dough at a time, flour the bench and roll the dough out to 5mm thick. Use large 7-8cm heart cookie cutters to cut shapes from the dough and place 2cm apart on the trays. Bake biscuits for 8-12 minutes or very lightly golden.

STEP 6

Leave biscuits on the tray for 5 minutes before moving to a wire rack to cool completely.

Method - Buttercream

STEP 1

Place butter and Vanilla Bean Paste in the bowl of a stand mixer and beat on medium-high speed for 6-8 minutes until pale and fluffy. With the mixer off, sift in icing sugar. Start mixer on low to incorporate, before increasing to high and mixing for 2-3 minutes. Divide into 4 bowls and colour varying shades of purple.

STEP 2

Spread buttercream on cooled cookies and decorate with Unicorn Confetti Sprinkles.

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