PREP: 40 min
COOK: 35 min
SERVES: 16

Frosted Vanilla Sugar Cookies

Topped with the creamiest of vanilla frosting, these tender cookies melt on the tongue and are a vanilla lovers dream.

Ingredients

Cookies

250g unsalted butter, softened
1/3 cup (75g) caster sugar
2 ¼ cups (340g) plain flour
¼ cup (40g) rice flour
2 tsp Queen Vanilla Bean Paste
½ tsp ground cinnamon
Pinch of salt

Frosting

Method - Cookies

STEP 1

Preheat oven to 150°C (fan forced) and line two cookie trays with baking paper. Beat Vanilla Bean Paste, butter and sugar in a small bowl with an electric mixer until pale and the sugar has dissolved.

STEP 2

Stir in sifted flours, cinnamon and salt and press together to form a firm dough. Knead gently on floured surface until smooth. Divide the dough in half. Roll each half into a 5cm diameter log, wrap in clingwrap and chill for 30 minutes until firm enough to slice.

STEP 3

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

Ingredients

250g unsalted butter, softened

3 cups (450g) icing sugar, sifted

2 tbsp Queen Vanilla Bean Paste

Method - Cookies

Slice each log into 0.5- 1cm thick pieces, place onto prepared baking trays. Bake for 35 minutes or until a pale straw colour. Transfer onto a wire rack to cool completely.

Method - Icing

STEP 1

Place butter in the bowl of a stand mixing and beat on medium-high speed for 6-8 minutes until pale and fluffy. With the mixer off, sift in icing sugar and vanilla, and fold to combine. Return to mixer and beat until combined, approximately 2-3 minutes.

STEP 2

Transfer icing to a piping bag fitted with a 1M (Rose) piping tip. Pipe rosettes over cookies and if desired, dust with a little cinnamon. Store cookies in an airtight container at room temperature, do not stack cookies.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.