

Apple Cider Cutout Cookies

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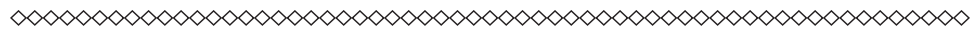
Ingredients

- 1 cup (2 sticks) unsalted butter, softened
- 3 oz. cream cheese, softened
- 1 cup granulated sugar
- 1 egg yolk
- 2 Tbsp. apple cider syrup
- 2¾ cups all-purpose flour
- 1 tsp. ground cinnamon
- powdered sugar for dusting
- Apple Cider Icing (see below)
- decorating sugar (optional)



Directions

1. In a large mixing bowl, beat together the butter and cream cheese until fluffy. Add in the sugar and beat until creamy. Beat in the egg yolk and apple cider syrup until the mixture is smooth. Stir in the cinnamon, then stir in the flour until it is fully incorporated.
2. Divide the dough into thirds half and form each portion into a flattened disc. Wrap the discs in plastic wrap or put them in a plastic bag and refrigerate overnight.
3. Preheat your oven to 350°F. Line cookie sheets with parchment paper (do not grease).
4. Sprinkle your work surface with powdered sugar and roll one dough disc out to just under ¼" thick. Cut the dough into desired shapes, gather the scraps and form them into a ball, and repeat until all dough is used. If the dough gets too soft, put it back in the fridge.
5. Sprinkle the cookies with decorating sugar or sprinkles if desired. Bake for 12 minutes, just until the edges begin to brown. Cool for 5 minutes on the cookie sheets, then remove to cooling racks to cool completely.
6. Decorate the cookies with apple cider icing and sugar if desired and allow them to dry overnight. Store in single layers between sheets of waxed paper in an airtight container.



Apple Cider Icing

Ingredients

- ¼ cup warm water
- ¼ cup apple cider syrup
- 2 Tbsp. corn syrup
- 6 cups powdered sugar

Directions

1. Stir together the water, apple cider syrup, and corn syrup. Add the powdered sugar and stir until smooth.
2. Divide and tint the icing as desired. Let it sit until the bubbles rise to the top, then transfer to decorating bags or spread on cookies with a spatula. Store in an airtight container for up to 3 days.