



HIGH TEA SUGAR COOKIES

Experienced Bakers/Decorators

Materials – Sugar Cookies

1. 1.5 cups unsalted butter, at room temperature
2. 2 cups white sugar
3. 4 eggs at room temperature
4. 1 teaspoon good quality vanilla extract
5. 5 cups white plain flour
6. 2 teaspoons baking powder
7. 1 teaspoon salt
8. Wilton 'High Tea' biscuit cutter set: cupcake, teapot, teacup

Materials – Royal Icing

1. 1kg pure icing sugar
2. 25g of egg white powder
3. 175ml water
4. Juice of one lemon (or any other flavouring you desire)
5. Wilton 16inch disposable piping bags
6. Wilton tips and couplers
7. Wilton food colouring

Sugar Cookie Method

1. In a large bowl, cream together butter and sugar using a benchtop mixer until smooth. Beat in eggs and vanilla. Stir in the flour, baking powder and salt until just combined. Do not over-beat. Cover, and chill dough for at least one hour.
2. Preheat oven to 170 degrees). Roll out dough between two sheets of baking paper, to a thickness of approx. 6-8mm thick. Cut into shapes with any cookie cutter. Line baking tray with baking paper. Place cookies 2cm apart on baking tray.
3. Bake 8 to 10 minutes in preheated oven. Cool completely before decorating (approx. 3-4hours).

Royal Icing Method

1. Sift flour and egg white powder into a large mixing bowl
2. Add water and lemon juice and combine using an electric benchtop mixer.
3. Continue to beat/mix until icing is thick enough to hold its shape – should have a marshmellow like consistency.
4. Keep airtight when not in use to avoid drying out.
5. Depending on the design of the cookie and colour scheme, using wilton food colouring pots, dye small amounts of icing into your desired colours and consistencies.
 - a) Dimension consistency: generally used for outlining cookie designs and adding dimension.
 - b) Flooding consistency: used for applying the base/background colours
 - c) Detail consistency: used for adding details on dry backgrounds, such as flowers, petals, leaves, lines, face details etc.

