

think  pink



PINK RIBBON COOKIES

INGREDIENTS:

Shortbread Cookies

9 oz butter

5 oz sugar

1/2 teaspoon vanilla extract

12 oz all-purpose flour

1/8 teaspoon salt

Sugar glaze

5 oz powdered sugar

1 tablespoon beet juice*

2 tablespoon milk

Chefs Note

*You can use natural red food color in place of the beet juice but you will need to add a little more milk to get the right consistency.

DIRECTIONS:

Cookies

In mixer with paddle attachment cream together butter and sugar until light and fluffy. Add vanilla.

Add dry ingredients and mix in lightly. Don't overmix.

Remove dough from mixer and place on a pan in refrigerator to firm up slightly.

Remove from refrigerator and roll out to desired thickness. If the dough is too cold it will crack so allow it to warm up to room temperature before rolling out.

Cut out ribbon cookie shapes and place on a pan lined with baking paper.

Bake at 325° F for 8 minutes or until edges are golden brown.

Glaze

Sift powdered sugar into a bowl to remove lump.

Whisk in liquids to obtain a slightly thick icing so it doesn't run off the cookie when glazed. It is very important that the glaze is the right consistency. Don't add all the liquid at first in case its too thin. You can always add more. If the glaze is too thin, just add more sugar to thicken it up slightly.

When cookies are cooled down dip one side of the cookie into the glaze using your fingers. Place on a sheet pan and sprinkle with crystal sugar if desired. Allow sugar glaze to dry out for 1-2 hours before packaging. If not packaged store in an airtight container for up to 1 week.

*Recipe by Executive Chef Ian Farrell
Bakery 350°*