

Sugar Cookies

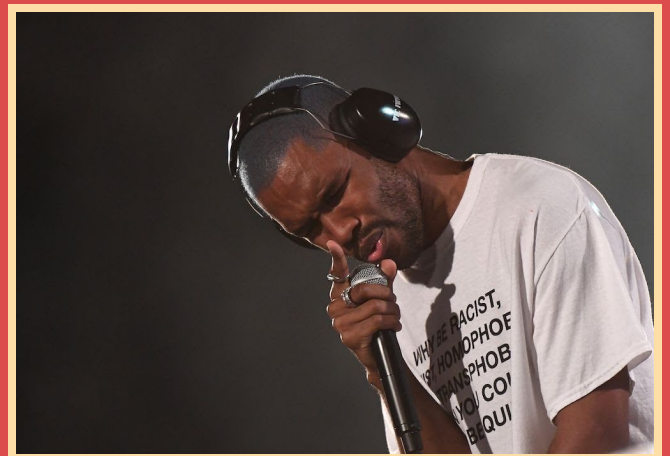
Javier Hernandez

Hello, my name is Javier Hernandez, I am a Junior and go to Disney II Magnet High School. I have made Sugar Cookies because it shows that, although something may look bland or simple; it can actually be amazing when giving it a try or decorate it. I have used this analogy to represent who I am. Although, I may look like a simple person who is transparent; I am actually someone who deeply cares for others. In addition, music has shaped who I am as a person. I have found inspiration and courage from many different artists, yet, there are specific artists that come to mind. Music has decorated my personality and it is able to show who I am. Kendrick Lamar is one of my favorite artists and he has made it clear that his “whole thing is to inspire, to better people, to better [himself] forever”, this is one of my favorite quotes because it shows that his art has definitely inspired myself and others as well. Artists have taught me to not be afraid and to always look at the positive side of everything. In conclusion, I have compared myself to a sugar cookie and believe that is able to represent who I am as a person.

Inspiration

Frank Ocean

Frank Ocean is widely known by many teenagers due to his calming and soothing music. I am astonished at the amount of emotion that goes into his music. You can hear him struggling and be in pain, but yet he standing strong and giving out a message to his audience. He has lost his little brother in a car accident and it deeply hurt him. Yet, that has not stopped him from giving up. It has taught me that we must always stay strong and run towards the future no matter the situation. We must always keep our heads up when the world is collapsing. I have always admired Frank Ocean for staying strong and never giving up, and I am looking forward to being like him.



Tyler, The Creator



Tyler, The Creator is a musician who has a unique personality. Although his personality may differ from other popular musicians; it does not stop him from being himself. In addition, this mentality of being himself has affected his own music. Throughout the beginning of his discography, he would be blamed and told that his music was immature. Yet, this has not stopped him from doing what he loves and has not shaped him into a different person. I look up at Tyler, The Creator for this since it has shown to me that, no matter what others may think about you, always make sure to be yourself. It has also taught me to not change for others, but instead for our own happiness.

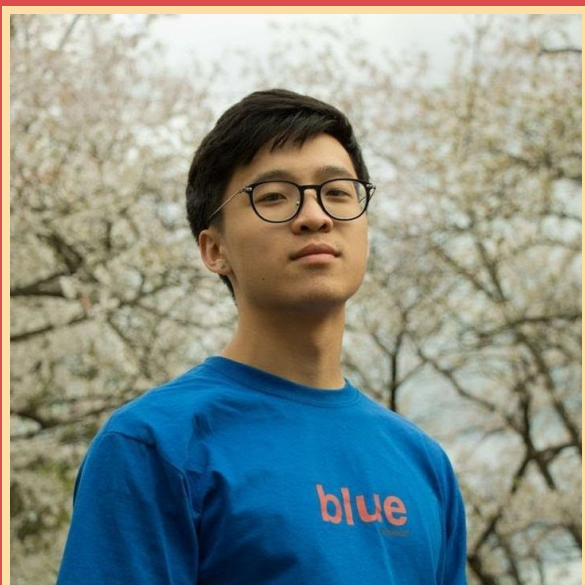
BTS

BTS is a Korean boy band that has stormed the world with their amazing choreography, personalities, and music. I have had a negative connotation due to their music and different approach towards their audience. In addition, my friend has recently introduced them to me and has properly explained how great they are. I have since been amazed by their talent and members. It has taught me to not judge a book by its cover, including for persons and music as well. My diversity of music has now expanded and I am very happy about that. I have now carried this everywhere I go and have learned an amazing lesson.



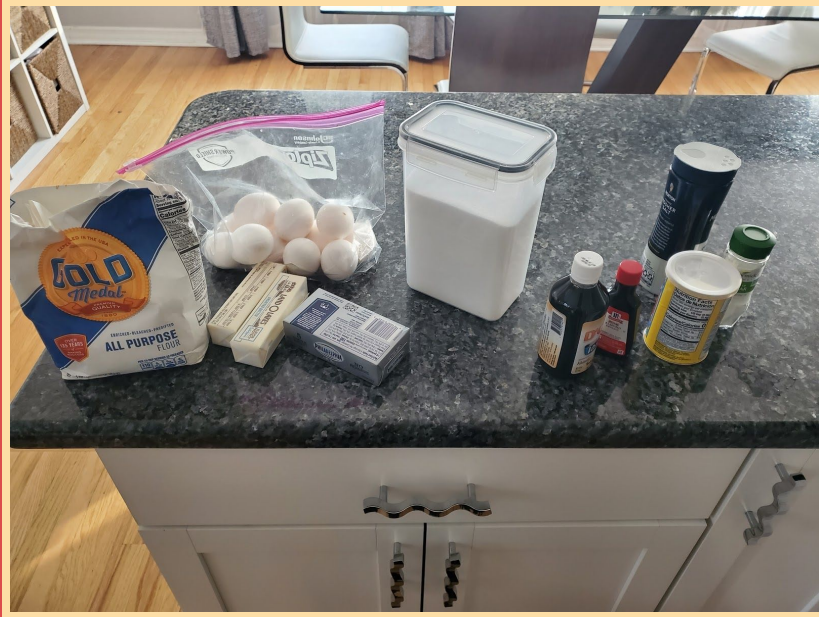
Monsune

Scott Zhang is a musician by the name of Monsune. He is a very small Canadian musician who has shown that he has amazing skills and a great taste in music. The main reason why he is so important to me is that it shows how dedicated and how much he appreciates things such as his music. It has me realize to not take things for granted and make sure to appreciate everything we have. He has taught me to make the best out of everything in our lives. Scott Zhang has clearly made the best out of his own music since the quality of his songs are outstanding even with low recognition.



Recipe

Ingredients: Sugar Cookie



24 tablespoons unsalted butter

1 1/2 cups of granulated sugar

3 tablespoons cream cheese

1 large egg

2 large egg yolks

1 teaspoon vanilla extract

1/2 teaspoon almond extract

1 teaspoon kosher salt

3 1/2 cups of all-purpose flour

1/2 teaspoon of baking powder

2 teaspoons cream of tartar

Ingredients: Royal Icing

4 cups powdered sugar

1/2 teaspoon kosher salt

1 teaspoon vanilla extract

Food Coloring for Icing

Water as needed

1/4 cup pasteurized egg white



Instructions

1. Mix together the soft butter with the granulated sugar. Make sure to mix it together with a hand mixer on high for 5 minutes. Make sure that at the end of 5 minutes, the sugar has completely mixed into the dough without any sugar particles.
2. Add a single egg, egg yolks, vanilla extract, and almond extract.
3. Make sure all of the ingredients are well mixed together and add the kosher salt and sift the all-purpose flour, baking powder, and cream of tartar.
4. Make sure to mix all of these ingredients together, but do not over mix the dough.
5. Wrap the dough with plastic wrap and let it chill in the refrigerator for at least 2 hours.
6. Preheat the oven to 350°F
7. Cut the dough in half and roll it out evenly, and make sure the dough is 1/4 inch thick.
8. Place flour on a knife or cookie cutter and cut out the shape of the cookies.
9. The excess dough can be shaped in a disk and placed in the refrigerator to chill; to make more shapes of cookies.
10. Chill for 20 minutes and then bake the cookies for 10-12 minutes.
11. Let them chill completely before decorating with icing
12. Place powdered sugar and salt in a bowl. Then add water and egg whites on one side of the bowl.
13. Make sure to not stir them all together just yet. Slowly incorporate the egg whites into the powdered sugar by mixing the bowl by hand.
14. Add more water to the icing for a thinner consistency and less for a border outline.
15. Finally, add food coloring to the icing and decorate the sugar cookies.



Photos



Cookie of Frank Ocean's Latest Album



Cookie of Tyler, The Creator's Latest Album



BTS' Logo



Rose Symbolizing Beauty in Monsune's
Aesthetic and Music