



# Yudeski's Flower Sugar Cookie

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Feel what you need to feel and then let it go. Do not  
let it consume you.- Dhiman

## About the Cookie Background:

The reason why I chose a flower shaped sugar cookie is for my obsession of flowers and plants. Since I was a little girl I really loved flowers because they are so beautiful and delicate. Which motivated me to do a flower for this cookie. And the reason I chose a sugar cookie is because they are basic which describes me "BaSic". I really like things plain and simple which is what a sugar cookie is.

# Recipe for Flower Sugar Cookies:

## Sugar Cookie Ingredients:

- 1 Cup Of Sugar
- 1 Cup Of Unsalted Butter (2 sticks)  
Room Temperature
- 1 Egg
- 2 Tsp of Vanilla Extract
- 3 ¼ Cups of All-Purpose Flour
- 1 Tsp Of Baking Powder
- ½ Tsp Of Salt

## Royal Icing Ingredients:

- 1 lb of Confectioner Sugar
- 3 Tablespoons of Meringue  
Powder
- 5 Tablespoons of Warm Water
- 1 Tsp of Vanilla Extract
- Food Coloring
- Blueberry for decoration

# Steps for Sugar Cookie:

1. Preheat the oven to 350 degrees.
2. In a large mixing bowl mix butter and sugar in a stand mixer or hand mixer into it's fluffy.
3. After its fluffy mix in the egg and vanilla extract.
4. On a separate mixing bowl mix flour, baking powder, and salt.
5. Slowly add the dry ingredients into the wet ingredients until all the ingredients are fully mixed.
6. Do not chill dough.
7. Lightly dust flour on countertop. Form a rectangle and cut dough into half and roll it out.
8. Grab the cookie cutter and put some flour on it and cut into shape.
9. Place cookies on a greased pan or parchment paper and place inside the oven for 9-12 mins.
10. Take cookies out and let them chill before decorating.

# Steps for Royal Icing:

1. In a large mixing bowl stiff confectioner sugar. After, add meringue powder and some water, vanilla extract, and food coloring. Let it mix in the stand mixer on low speed for around 7-10 mins. On a hand mixer on high speed for 10 mins.
2. Keep adding water (little by little) into its medium consistency for outlining. Grab half of it and put in a piping bag.
3. After, with the rest add a bit more water for a more flowy consistency. And then put it in a piping bag.

# Steps for decorating:

1. Outline cookie with medium consistency icing.
2. Let it dry.
3. Once dry, fill the cookie in with flowy consistency icing.
4. Place blueberry in the middle.

**You are Done!!**