



Brown Sugar Cookies

Makes: about 2 dozen

Ingredients:

For the cookies:

- ½ cup unsalted butter, softened
- ⅔ cup packed dark brown sugar
- ⅓ cup sugar
- 1 large egg
- 2 cups all-purpose flour, plus additional for rolling
- ½ tsp. baking powder
- ½ tsp. pumpkin pie spice
- ¼ tsp. kosher salt

For the royal icing:

- 4 cups confectioners' sugar
- 2 Tbsp. meringue powder
- Water
- Gel food coloring

Method:

1. Preheat the oven to 350°F.
2. Line two baking sheets with parchment paper.
3. Beat butter and sugars until smooth. Beat in the egg to combine.
4. Add flour, baking powder, spice, and salt; beat just to combine.
5. (Optional: Form dough into a disk and chill until firm.)
6. Roll dough on a lightly floured surface to 1/4-inch thickness.
7. Cut out cookies using cookie cutters, then transfer to lined baking sheets, spacing at least 1/2-inch apart. Freeze for 10 minutes.
8. In the meantime, roll and repeat with leftover dough.
9. Bake for 10-12 minutes or until the cookies are set and lightly browned along the edges.
10. Cool completely before frosting.
11. Prepare icing: Mix to combine confectioners' sugar, meringue powder, vanilla, and water to reach your desired consistency.
12. Color icing as desired and use to decorate cookies.
13. Let set and serve.