



welcomes you to

Valentine's Day Cookie Cakes

with Pastry Chef Katie Rosenhouse

Cookie Cakes

Yield: 3 mini stacks, about 4-inches wide

½ cup unsalted butter, at room temperature

½ cup granulated sugar

1 large egg

1 teaspoon vanilla extract or vanilla bean paste

1 ½ cups all-purpose flour, plus extra for rolling

½ teaspoon kosher salt

¼ teaspoon baking powder

For the frosting:

1 cup unsalted butter, at room temperature

4 cups confectioners' sugar

1 Tbsp. heavy cream or whole milk

1 tsp. vanilla extract

¼ tsp. kosher salt

(For chocolate variation, add cocoa powder to taste, adjusting the consistency with additional milk as needed)

Procedure:

1. In the bowl of a stand mixer fitted with a paddle attachment, beat butter and sugar until combined.
2. Add egg and vanilla and mix to combine.
3. Add flour, salt, and baking powder and beat until just combined (don't overmix).
4. Roll between sheets of parchment to ¼-inch thickness. Chill until firm.
5. Preheat oven to 350°F.
6. Cut out fluted 4-inch rounds and transfer to parchment-lined baking sheets, spacing at least ½ inch apart. Cut out hearts from centers and remove.
7. Reroll scraps and repeat for 9 rounds. Cut out hearts or desired shapes with any remaining scraps.
8. Bake 8-10 minutes until cookies are firm to the touch and lightly golden on the edges. Set aside to cool completely.
9. Prepare the frosting: Beat to combine butter and confectioners' sugar.
10. Add cream or milk, vanilla, and salt; beat until smooth and fluffy.
11. Transfer frosting to a piping bag fitted with a medium round tip. Pipe kisses of buttercream over 3 rounds. Top each with another cookie layer and repeat. Top with final cookies and repeat. Garnish as desired.

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