

## SOFT SUGAR COOKIES

Beth Banister

1 cup sugar  
2 tsp. vanilla extract    3 1/2 cups flour  
3 eggs                        3 tsp. baking powder  
2 cubes salted butter @ room temperature

Cream sugar and butter in mixer with paddle attachment. Add eggs and cream well. Stir in vanilla. Sift flour and baking powder together & slowly add to mixture while mixing on lowest speed. Dough will be thick. Divide dough onto two pieces of waxed paper & wrap well. Chill for 1 hour.

Roll out on floured surface to 1/4 inch thick. Cut out desired shapes and place on cookie sheet. Bake at 375 for 8-10 minutes. Makes about 3 trays medium sized cookies. *Optional:* color the sugar cookie dough and/or paint on edible disco dust after cookies are cooled.



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## WHIPPED BUTTERCREAM

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2 sticks softened butter                        4-5 cups powdered sugar  
1 TBS vanilla extract                            up to 4 TBS heavy cream or milk

Using whisk attachment, whip butter for 3 minutes, scraping sides as needed. Add 3 cups of the powdered sugar slowly on low speed.

Add vanilla and 2 TBS of cream. Beat well.

Add 1 more cup of sugar. Beat well. Add more sugar if thicker frosting is desired or more cream to thin out.

Makes about 3 cups of frosting. Store in air tight container in fridge up to 2 weeks and soften to room temperature before using.

*Optional:* color or flavor as desired.



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## PECAN PIE COOKIE RECIPE

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Dough for sugar cookies  
1 cup chopped pecans  
1/2 cup brown sugar  
1/4 cup heavy whipping cream  
1 tsp. vanilla

Pre-heat oven to 375. Mix together pecans, sugar, cream and vanilla in bowl, set aside. Roll out cookie dough and cut circles about 3 inches in diameter. Place circles on a cookie sheet. Gently pinch around all cookie edges to make a small lip.

Spread about 1 TBS pecan filling on each cookie. Bake for 9-10 minutes until filling is bubbly and cookies hold shape. Makes about 20 cookies.

*Optional:* drizzle with caramel or chocolate if desired.



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