

Sculptor Virtual Holiday Cookie Class
Class Date: December 9th, 2020 4PM-5:30PM

Note: Only choose the cookies you want to make for class!

Chocolate Crinkle Cookies

Yield: Approximately 4 dozen cookies

Ingredients:

- 10 oz flour
- 2 tsp baking powder
- 1 tsp salt
- 4 oz cocoa powder
- 4 oz vegetable oil
- 14 oz brown sugar
- 4 eggs
- 1 Tbsp vanilla
- Bowl of powdered sugar for coating

Directions:

1. Combine flour, baking powder, and salt in a bowl. Set aside.
2. In the bowl of a stand mixer with a paddle attachment, mix cocoa powder, vegetable oil, and brown sugar together until fully incorporated.
3. Whisk eggs and vanilla, and add it to the cocoa mixture. Mix until combined.
4. Gradually add dry ingredients to cocoa mixture and mix well. Wrap dough in plastic wrap and refrigerate at least 1 hour.
5. Scoop small spoonfuls of chilled dough, roll in hands, drop into powdered sugar and place on a baking sheet for baking. If dough balls get too warm, place sheet pan in fridge to chill for 10 minutes before baking.
6. Bake at 375 for 8 minutes.



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Gingerbread Cookies

Yield: Approx. 3 Dozen Cookies

Ingredients:

- 20 oz flour
- 1 tsp baking powder
- ½ tsp baking soda
- 2 tsp cinnamon
- 1 tsp powdered ginger
- ½ tsp nutmeg
- ¼ tsp cloves
- 1 tsp salt
- 7 oz unsalted butter
- 5 oz brown sugar
- 8 oz molasses
- 1 egg

Directions:

1. Combine flour, baking powder, baking soda, spices, and salt in a medium bowl. Set aside.
2. In the bowl of a stand mixer with a paddle attachment, cream butter and brown sugar together until light and fluffy.
3. Whisk egg and add it to the creamed mixture. Add the molasses and mix until fully incorporated.
4. Gradually add dry ingredients to creamed mixture and mix well. Cover and refrigerate at least 1 hour.
5. Roll out dough on a lightly floured surface, and cut out desired shapes.
6. Bake at 375 for 8 minutes.



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Royal Icing

Yield: 3 cups

Ingredients

- 4 cups confectioners' sugar, sifted
- 3 Tablespoons meringue powder
- 9–10 Tablespoons room temperature water
- Optional for decorating: gel food coloring (I love this food coloring kit)

Instructions

1. In a large bowl using a hand mixer or a stand mixer fitted with a whisk attachment, beat all of the icing ingredients together on high speed for 1.5 – 2 minutes.
2. When lifting the whisk up off the icing, the icing should drizzle down and smooth out within 5-10 seconds.
3. If it's too thick, add a little more water. (On particularly dry days, I use up to 12-14 Tablespoons water total.)
4. If it's too thin, add a little more sifted confectioners' sugar.
5. Icing completely dries in about 2 hours at room temperature. If you're layering royal icing onto cookies for specific designs and need it to set quickly, place cookies in the refrigerator to help speed it up. See blog post above for freezing instructions.

Notes

1. When you're not working directly with the royal icing (for example, you are decorating cookies but you still have some icing left in the bowl that you intend to use next), place a damp paper towel directly on the surface of the royal icing. This prevents it from hardening.
2. You can make icing by hand with a whisk as well.

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Italian Sprinkle Cookies

Makes about 7 dozen

Ingredients

- 6 large eggs, room temperature
- 5 cups all-purpose flour
- 2 cups confectioners' sugar
- 2 tablespoons plus 1-1/2 teaspoons baking powder
- 1 cup shortening
- 3 teaspoons almond extract
- 1-1/2 teaspoons lemon extract

GLAZE:

- 3-3/4 cups confectioners' sugar
- 1/2 cup warm whole milk
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- Colored sprinkles

Directions

1. Using a heavy-duty mixer, beat eggs on high speed until light and foamy, about 5 minutes; set aside. In a large bowl, combine the flour, confectioners' sugar and baking powder; on low speed, gradually beat in shortening and extracts until mixture resembles fine crumbs.
2. Gradually add beaten eggs (dough will be stiff).
3. Roll dough into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350° for 12-14 minutes (tops of the cookies will not brown, but bottoms should brown slightly).
4. Meanwhile, in a small bowl, combine the confectioners' sugar, milk and extracts until smooth. As soon as cookies are removed from the oven, quickly dip 2 or 3 at a time into glaze.
5. Remove with a slotted spoon or tongs; place on wire racks to drain. Immediately top with sprinkles. Let dry for 24 hours before storing in airtight containers.

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Equipment Needed:

- Oven
- Spatula
- Whisk
- Mixing bowls
- Sheet pans
- Mixer if using
- Holiday cookie cutters
- Piping bag or small squeeze bottles for icing decorating
- Very small round piping tip if you have one
- Scribe or toothpick

Pre Preparation for the class

- Ingredients measured
- Chocolate crinkle cookie dough made and refrigerated
- Gingerbread cookie dough made and refrigerated
- Oven pre heated