



# Cookie Con Tasting Event



Recipes from CookieCon 2020

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# Birthday Cake Cookies

*Jessica Trimble – Cookie Palette*

1 cup room temperature butter  
1 ½ cups confectioner's sugar  
1 egg  
1 teaspoon cake batter extract  
1 teaspoon butter vanilla emulsion  
3 cups flour  
¼ cup sprinkles  
½ teaspoon baking powder  
½ teaspoon salt

- Blend butter with confectioner's sugar.
- In a separate bowl, mix the egg, cake batter extract and butter vanilla emulsion. Add to butter and combine.
- In a separate bowl, whisk together the flour, sprinkles, baking powder, and salt.
- Slowly add dry mixture to wet mixture. When the dough pulls away from the sides of the bowl, your dough is ready! (\* More flour may be needed if it's raining out!)
- Roll dough to desired thickness. (I roll to ¼") Bake at 400°F for 8-10 minutes, or until completely baked. (Not browned!)

# Cake Batter Icing

*Jessica Trimble – Cookie Palette*

2 pounds confectioner's sugar  
½ cup meringue powder  
1 teaspoon salt  
1 cup warm water  
½ teaspoon cake batter extract  
Splash of vanilla  
¼ cup light corn syrup

- In a mixer, using a whisk attachment, mix together confectioner's sugar, meringue powder, and salt.
- In a separate large measuring cup, mix together the warm water, cake batter extract and splash of vanilla.
- Switch your mixer attachment to a paddle and drizzle the warm water mixture into the dry ingredients at a low speed. Once your mixture looks lumpy, but combined and a toothpaste consistency, increase speed to medium and mix for 1-2 minutes ONLY.
- At this point, add corn syrup and mix until combined. Thin slightly with warm water and color to flood cookies.

# Blueberry Lemon Cookies

*Erin Brankowitz – Luckygirl Cookies*

2 cups unsalted butter  
2 cups granulated sugar  
2 large eggs  
2 tablespoons sour cream  
1 tablespoon plus 1 teaspoon lemon juice (fresh squeezed)  
Zest of one lemon  
1 teaspoon Citrus Serendipity from Creative Cookier  
6 ½ cups all-purpose flour  
1 teaspoon salt  
½ cup freeze-dried blueberries (pulverized in food processor into a coarse powder)

- Cream butter and sugar together.
- Add eggs, sour cream, lemon juice, lemon zest, and Citrus Serendipity and mix well until combined.
- Add 3 ½ cups of the flour, the salt, and freeze-dried blueberry powder and mix until combined.
- Add remaining flour and mix again until fully combined.
- Bake at 360°F for 12 minutes.
- I do not chill my dough overnight or let it rest. You can use it right away. I do chill in the fridge or freezer for a few minutes after rolling to help with cutting.

# Blueberry Lemon Dream Icing

*Erin Brankowitz – Luckygirl Cookies*

1 cup warm water  
8 tablespoons Genie's Dream meringue powder  
1 tablespoon Citrus Serendipity from Creative Cookier  
4 pounds powdered sugar  
Generous squeeze of light corn syrup  
4-6 drops white gel food color

- Mix water, meringue powder, and Citrus Serendipity until mixed and dissolved.
- Add powdered sugar and corn syrup and mix on low until incorporated.
- Add in white gel food color while mixing.
- Please note: You may need less or more water depending upon the humidity in your area.

# Cinnamon Roll Cookies

*Samantha Baughman – Sammie B's Sweets*

465 grams flour  
125 grams powdered sugar  
60 grams brown sugar  
1 Tbsp cinnamon  
1/2 tsp coarse salt  
1 cup (2 sticks) butter, room temperature  
1 extra large egg  
2 teaspoon vanilla bean paste

- Put all the dry goods in the mixer bowl, and whisk to incorporate.
- Add in room temperature butter, and mix until everything looks like damp sand.
- Add your egg and vanilla bean paste. Mix on low to medium low until your dough comes together. (Usually less than 1 minute.)
- Bake at 350°F for 9-12 minutes.

# Cream Cheese Royal Icing

*Samantha Baughman – Sammie B's Sweets*

2 pounds powdered sugar

50 grams meringue powder

1/2-3/4 cup hot water

2 teaspoons corn syrup

1 teaspoon vanilla bean paste

1 teaspoon LorAnn Cream Cheese emulsion

- Place meringue powder and hot water in the bowl of a standing mixer and whisk until frothy.
- Using the paddle attachment, beat on low-medium low.
- Add about one pound of the powdered sugar and mix until combined.
- Add corn syrup and flavorings and mix again.
- Add remaining powdered sugar and mix until fully combined. (Add additional water as needed to reach your desired consistency.)



# Fruit Loops Cookies

*Tina Bricking – Sweet Tee Confections*

1 cup butter  
1 cup sugar  
1 egg  
1 teaspoon LorAnn Orange Emulsion  
1 teaspoon LorAnn Strawberry Emulsion  
1 teaspoon LorAnn Lemon Emulsion  
1 teaspoon LorAnn Raspberry Emulsion  
1 teaspoon vanilla extract  
385 grams flour  
1 teaspoon salt

- Mix together flour and salt and set aside.
- Cream butter and sugar.
- Add in egg and mix together.
- Add in extracts and emulsions and mix together.
- Slowly add in flour mixture until the dough forms and is not sticky. If necessary, add additional flour one tablespoon at a time until dough forms and is not sticky.
- Roll between parchment and chill.
- Bake at 375°F for 3-4 minutes; reduce heat to 350°F and bake for 4-6 minutes longer, depending on cookie size.

# Vanilla Royal Icing

*Tina Bricking- Sweet Tee Confections*

4 tablespoons meringue powder  
1 cup (plus extra for consistency) water  
2 tablespoons clear vanilla extract  
2 pounds powdered sugar  
1/8 cup corn syrup  
1 tablespoon glycerin

- Beat water, meringue powder and vanilla until meringue powder is dissolved and frothy bubbles appear.
- Add powdered sugar slowly.
- Add corn syrup and glycerin and mix to combine.
- Add one tablespoon of water at a time until sugar crystals are incorporated and desired consistency is achieved – usually 4-5 minutes. Do not over mix.

# Jaffa Cookies

*Nikki Mathews – Sweet Kiwi Cupcakes and Cookies*

566 grams salted butter  
594 grams sugar  
4 eggs  
2 tablespoons orange emulsion  
2 tablespoons orange zest  
2 teaspoons salt  
250 grams unsweetened cocoa powder  
888 grams flour

- Cream butter in standing mixer until soft.
- Add sugar and mix until fluffy.
- Mix eggs and flavor together in a small bowl and add to butter/sugar mixture. Mix to combine.
- Add salt and orange zest and mix again.
- Add cocoa and mix completely.
- Add flour gradually until well blended.
- Dough will be very sticky. Wear gloves. Roll between parchment and refrigerate until cold.
- Cut into shapes and bake at 350°F for 14 minutes.

# Orange Royal Icing

*Nikki Mathews – Sweet Kiwi Cupcakes and Cookies*

43 grams meringue powder  
5 ounces water  
¾ teaspoon cream of tartar  
1 tablespoon orange emulsion  
1000 grams icing sugar (powdered sugar)  
1 tablespoon corn syrup

- Whisk meringue powder and water until frothy.
- Add cream of tartar and whisk until it resembles fluffy shaving cream.
- Add emulsion and mix until just combined.
- Add 500 grams of icing sugar and mix for about 30 seconds.
- Add remaining icing sugar and mix until just combined.
- Add corn syrup and mix for another 30 seconds.
- Finished icing is very thick. It will store nicely until ready to use.

# Manhattans

*Harriet Agen – The Cookie School by Harriet Agen*

8 ounces block cream cheese  
1 1/2 cups granulated sugar  
3/4 cup brown sugar  
4 sticks butter (2 cups)  
1 teaspoon Cookie Nip flavoring  
6 cups all-purpose flour  
1 teaspoon baking powder  
3 cups pecans

- Chop, salt, and toast pecans for approximately 5 minutes at 325°F. Allow to cool completely. If you toast more than needed for this recipe, store in a Ziploc bag in the freezer.
- Mix cream cheese, butter, sugars, and Cookie Nip flavoring until smooth.
- Add flour and baking powder until well blended.
- Add (cooled) toasted nuts. Mix well. If dough sticks to the edge of the mixing bowl, add extra flour by tablespoonful until it pulls away.
- Roll out dough between parchment to desired thickness. Place in an airtight container and freeze until ready to use.
- When ready to bake, take out of freezer and cut shapes as desired. Bake at 325°F until edges begin to turn brown. (About 18-20 minutes.)

# Buttery Vanilla Salted Caramel Icing

*Harriet Agen – The Cookie School by Harriet Agen*

5 cups sifted powdered sugar  
1 tablespoon corn syrup  
1 teaspoon Cookie Nip flavoring  
1 teaspoon salt  
2 cups warm water

- Mix powdered sugar, corn syrup and Cookie Nip flavoring together.
- Dissolve salt in the warm water.
- Add salt water a little bit at a time and mix until frosting is the consistency of toothpaste. You will not use all of the salt water mixture.



# Orange Cranberry Roll Out Cookies

*Aime Pope – The Painted Pastry*

1 cup salted butter (2 sticks)  
1 cup sugar  
1 egg  
1 teaspoon vanilla  
1 teaspoon orange extract  
1/2 cup finely chopped white chocolate  
1/2 Cup finely chopped dried cranberries  
Zest of 4 large oranges  
3 cups flour

- Cream butter and sugar.
- Add egg and extracts and mix well.
- Add chocolate, cranberries, and orange zest and mix.
- Gradually add flour and mix until fully incorporated. Chill for 2 hours or until able to roll out.
- Roll to ¼" and cut out desired shapes.
- Bake at 350°F for 15 minutes or until edges are just a hint of golden brown.
- Cool completely before decorating

# Bright Citrus Royal Icing

*Aime Pope – The Painted Pastry*

2 pounds powdered sugar  
1/4 cup meringue powder  
1/2 cup water  
1/4 cup fresh squeezed orange juice  
1 teaspoon vanilla extract

- Add all ingredients to the bowl of a stand mixer and stir.
- Once ingredients are incorporated, whip on medium to high speed until soft peaks form.
- Thin out to drizzle over cookies.
- OPTION: Mix fresh orange zest with sugar and stir to coat. While the icing is still wet on cookies, sprinkle a bit of sugared zest on top.

# Peanut Butter Nut Cookies

*Michelle Rae Suter – Suter's Sweet Treats*

½ cup creamy peanut butter  
½ cup unsalted butter softened (1 stick)  
1/2 cup brown sugar, packed  
1/3 cup light corn syrup  
1 large egg  
2 cups all-purpose flour, divided  
1 1/2 teaspoons baking powder  
1/8 teaspoon salt  
4 ounce bag of ice-cream topping nuts

- In a standing mixer, mix peanut butter, butter, brown sugar, and corn syrup until light and fluffy.
- Add egg and mix until smooth.
- Beat in 1 cup of flour, baking powder, and salt.
- Add remaining flour until dough is formed.
- Add in nuts and mix until well combined.
- Divide the dough in half. Between two sheets of waxed paper, roll out the cookie dough to ¼" thick. Place the wax-paper lined cookie dough on a baking sheet and refrigerate for 45 minutes, or freeze for 15-20 minutes until the dough is firm and chilled.
- Preheat oven to 350°F.
- Remove wax paper and cut desired shapes out of dough and place on baking sheets.
- Bake for 9-10 minutes.
- Place cookies on a cooling rack for 10-15 minutes before icing.

# Vanilla Royal Icing

*Michelle Rae Suter – Suter's Sweet Treats*

6 tablespoons meringue powder

10 tablespoons warm water

1 tablespoon Wilton clear vanilla

2 pounds powdered sugar

- In a standing mixer, whisk together meringue powder, warm water and vanilla until frothy.
- Add in powdered sugar until desired consistency.
- If icing seems to be too thick, add more water one teaspoon at a time until desired consistency is obtained.

# Raspberry White Chocolate Cookies

*Hope Reynolds – Charleston Sweets*

2 cups salted butter  
2 ¼ cups granulated sugar  
1 tablespoon LorAnn raspberry emulsion  
1 tablespoon Cookie Nip flavoring  
1/2 cup white chocolate morsels  
1 egg  
6 cups all-purpose flour

- Blend room temperature butter, sugar, and flavorings until soft and smooth.
- Add egg and mix only for a few seconds.
- Add chocolate morsels and 4 cups of flour. Blend together.
- Add remaining 2 cups of flour and blend until the bowl self cleans!
- Roll out dough (recommended ½" thickness due to morsels) and cut shapes as desired. Bake for 10-12 minutes at 375°F or until golden brown on bottom edges.

# Royal Icing

*Hope Reynolds – Charleston Sweets*

2 pounds powdered sugar  
1 ¼ teaspoon Cookie Nip flavoring  
5 tablespoons meringue powder  
1 tablespoon light corn syrup  
Water as needed

- Combine all ingredients and mix on low until combined.
- Mix on medium until soft peaks form.
- Add water and food coloring as desired!



# Snickerdoodle Cookies

*Kristin Grunder – Grunderfully Delicious*

½ pound salted butter (2 sticks)  
200 grams sugar  
1 teaspoon cinnamon  
1 egg  
1 ½ teaspoon vanilla (I recommend Watkins baking vanilla)  
450 grams flour  
½ teaspoon salt

2 tablespoons sugar  
½ teaspoon cinnamon

- Preheat oven to 350°F.
- Beat softened butter, sugar and 4 tsp of cinnamon until fluffy.
- Add eggs and vanilla. Mix and scrape down sides at least once until combined.
- In large bowl, whisk flour and salt. Slowly add flour. Mix on low until flour starts to come off the sides. You may not need to add the full amount.
- Roll out dough between plastic wrap and place in freezer for at least 15 minutes.
- In a small bowl, combine 2 tablespoons sugar and ½ tsp cinnamon. Cut dough into shapes and sprinkle cinnamon sugar on top.
- Bake 8-12 minutes depending on size of cookies. The bottom should be slightly browned

# Vanilla Royal Icing

*Kristin Grunder – Grunderfully Delicious  
(Adapted from Genie's Dream Royal Icing)*

1/3 cup meringue powder  
3/4 cup water  
1 teaspoon Watkins clear vanilla  
1 tablespoon corn syrup  
2 pounds powdered sugar

- Whisk meringue powder, water, and vanilla in a bowl until frothy. c)
- Slowly add in powdered sugar until fully incorporated.
- Mix on medium speed for about 3 minutes.
- Add corn syrup and mix until incorporated.

# Yummy-Doodle Cookies

*Madison Camp – The Cookie Jar*

1 pound butter  
2 cups sugar  
2 eggs  
2 tablespoons vanilla  
2 tablespoons cinnamon  
6 cups flour

- Cream butter and sugar together.
- Add eggs, vanilla, and cinnamon and mix well.
- Sift the flour and add into dough slowly until dough sticks to the side of the bowl.
- Bake at 400°F for 10 minutes.

# Cinnamon Royal Icing

*Madison Camp – The Cookie Jar*

8 cups confectioner's sugar  
2 tablespoons vanilla  
1 tablespoon cinnamon  
5 tablespoon meringue powder  
1 tablespoon corn syrup  
1 cup of water (varies)

- Sift powdered sugar into mixing bowl.
- Add in meringue powder, vanilla, cinnamon, and corn syrup. Mix slowly while adding water. Add water until consistency is smooth.
- Mix on high for approximately 8-10 minutes.

**Thank you  
Mike and Karen!**

