

Baking with the Besties!

Where fashion meets inclusive baking



Holiday Sugar Cookies Cut Outs



Cookie Ingredients & Supplies

- 1 C. shortening (We use Spectrum)
- 1 Tbsp. vegan butter (We use soy free Earth Balance)
- 1 C. granulated sugar
- 1 large egg
- 1 Tbsp. vanilla extract
- 3 C. GF flour with xanthan gum included in the mix (Pillsbury all purpose flour is the brand we use)
- 1 tsp. salt

Frosting Ingredients & Decorating Supplies

3 C powdered sugar (tapioca confectioner sugar can be used for corn sensitivity)

½ C. shortening

¼ C. vegan butter

1 tsp. vanilla extract

1 Tbsp. unsweetened dairy free milk

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Food coloring-if you choose

GF sprinkles (Walton, Betty Crocker and Pillsbury are GF)

C. = cup

Tbsp. = tablespoon

tsp. = teaspoon

Instructions



Step 1. Before you begin baking -

Have an adult preheat the oven to 350 degrees.

Line baking sheets with parchment paper.

Did you know - that **el horno** means **the oven** in spanish?



Step 2. With a mixer, blend (or sometimes called “cream”) together; shortening, vegan butter, and sugar for about 1-2 minutes. It is important to practice safety when using a mixer.

Sensory check - How does your cookie batter **taste**? Words we can use to describe how it tastes are; sweet, sour, smooth, and crunchy.



Step 3. Mix in the egg and vanilla extract.

Sensory check - How does the dough **smell**? Do you like the smell of vanilla?



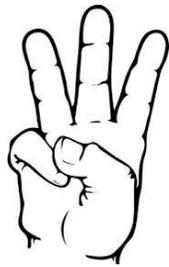
Step 4. In a separate bowl, mix the two dry ingredients - which are flour and salt.

Sensory check - What do you **see** or notice? What does it look like? Maybe snow?



Step 5. Slowly add the flour mixture to the wet mixture on low speed. The cookie dough should be firm, yet not crumbly.

Sensory check - How does the cookie dough **feel**?

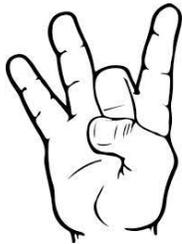


Step 6. Put your cookie dough **on** a sheet of parchment paper. Place another sheet of parchment paper **over** the dough or you can lightly flour your rolling pin , then roll it out to be about $\frac{1}{4}$ inch thick. If you do not like the **feel** of flour like Gia, a great option is to use parchment paper or plastic gloves to keep your hands clean so you can enjoy your time baking! It is great to have options!

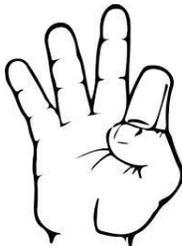
If your cookie dough is crumbly, add 1 Tbsp of water at a time. Your cookie dough should resemble playdough, pliable but not sticky.



Step 7. Okay, friends...time to get **holiday!** With whatever cookie cutters you choose, cut out your cookies and then transfer them to your prepared cookie sheet. Or you can make your own shapes! We made a snowman out of 3 circles! It is fun being creative!



Step 8. For safety, have an adult put your majestic cookies into the oven and bake until golden brown, about 12 minutes. Leave cookies to cool on your baking sheets for a few minutes.



Step 9. Here's the BEST step - Time to decorate and taste test!