SUGAR COOKIES

Cookie Ingredients:
2 sticks unsalted butter, softened to room temperature
10 oz white sugar
1/2 cup eggs
1 lb. 2 oz all-purpose flour
2 teaspoons vanilla
1 teaspoon almond extract (omit for allergy)
2 teaspoons cream of tartar
1 teaspoon baking soda
1 teaspoon salt (recommend kosher/large flake salt)

Directions:
Preheat oven to 300 F.  
Cream butter and sugar until light and fluffy. Add all other ingredients slowly (don’t want to wear it!), mix slowly until dough is crumbly. Turn the mixer up to medium and mix until the dough comes together and is slightly sticky. Spoon out 1.5 oz cookies onto a sheet pan. Bake at 300F for approximately 13 minutes turning sheet pan halfway. Cookies should be lightly golden around edges and centers slightly domed. Allow cooling completely before icing.

Icing
Ingredients:
5 oz white candy melts (you can use any color)
4 cups powdered sugar
1/4 cup hot water
1/4 cup corn syrup
1 teaspoon vanilla

Directions:
Melt candy in a microwave-safe bowl in short bursts (10 - 15 seconds) stirring in between until melted. Once melted, add remaining ingredients and stir until combined. If the icing gets to firm, microwave for an additional 10 seconds. Holding the cookies, dip the tops into the icing, and place on a cooling rack until set.