

DOUGH &

ROYAL ICING.

recipes

blyss
cookies

DIGITAL
WORKBOOK
mini



INCLUDES RECIPES &
INSTRUCTIONS FOR OUR
CLASSIC ROYAL ICING
AND COOKIE DOUGH

THANK

you

For purchasing this digital workbook!

Meet Laurie & Jeanette!

Sisters and the professional mess makers behind Blyss Cookies.

Sugar cookies really are the PERFECT treat! Their handmade charm adds a special touch to any of life's moments worthy of celebration. The colors, designs, sizes and shapes can be customized down to the smallest of details - which is why they are so special!

This digital guide will teach you how to make cookies that are both beautiful AND delicious. Laurie and Jeanette have spent the last 10 years perfecting recipes and techniques so these edible works of art are also very DOABLE! This step by step guide is full of their favorite tips and tricks to help you create the perfect cookie canvas and icing so you can decorate like a pro at home.



Laurie & Jeanette

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FTC DISCLOSURE

Some links are affiliate links. That means at no additional cost to you, if you click on a link and make a purchase, we earn a small commission. We've only provided links to items we use in our own cookie kitchen.



COOKIE DOUGH

recipe



makes enough dough for approximately 25 (3") cookies

INGREDIENTS

- 3/4 cup sugar
- 1 egg
- 1 cup unsalted butter, softened
- 16 oz (by weight) all purpose flour
- 1 tsp salt
- 1 Tbsp vanilla
- 1/2 Tbsp almond emulsion or extract

INSTRUCTIONS

1. Cream butter and sugar together in stand mixer with paddle attachment on medium speed for 2 minutes.
2. Add flavorings and salt.
3. In a small separate bowl, crack the egg and lightly whisk.
4. Add egg to the mixer bowl and mix on medium speed for 1-2 minutes. Ingredients should be evenly combined.
5. Stop the mixer and scrape down the sides of the bowl. Turn mixer on low and slowly add the flour.
6. Mix only until ingredients have combined. Dough should pull away from the edges of the bowl.
7. Divide dough into 2 equal parts. Using 1/4" guides, roll one half of the dough out between sheets of wax paper. Do not add more flour.
8. Sheets of rolled dough can be stacked on a cookie sheet and chilled in the fridge for 1 hour or in the freezer for 20-30 minutes. Dough should be firm when cold.
9. Preheat oven to 375 degrees while dough is chilling.
10. Remove dough from fridge one sheet at a time. Allow it to sit at room temperature for 5 minutes before trying to cut shapes.
11. Cut and bake shapes while dough is still cold. Place cut shapes on parchment lined baking sheet. Bake 9-12 minutes (depending on your oven) rotating the baking sheet once halfway through.

Baking times are approximate so watch them close! They're perfect when the edges have just the slightest hint of golden brown.

Once baked cookies are cooled completely, store them in an [airtight container](#)

Cookies are best eaten within 7 days - Undecorated cookies can be baked ahead and frozen for up to 3 weeks.

Our sugar cookies pair perfectly with ROYAL ICING or our [BLYSS BUTTERCREAM FROSTING](#)

Use your own favorite extracts/emulsions in the dough to change the flavor! Visit our [website](#) for some of our other favorite flavor combos!



cookie DOUGH

- Always weigh your flour! It's the most accurate way to measure it consistently every time.
- Immediately after the cookie dough is made, divide it in half and roll each portion out between two large sheets of wax paper (instead of using a floured surface). It keeps the kitchen clean and adding extra flour changes the texture and the taste of your cookies. Use 1/4" rolling pin guides to keep the dough nice and even.
- Place the rolled sheets of dough on a cookie sheet (sheets of dough CAN be stacked) to keep them nice and flat. Refrigerate the dough for 30-40 minutes. The sheets of dough should be cold and FIRM - allowing you to handle them without flexing or breaking.
- Preheat your oven while the dough is chilling in the fridge. Allowing your oven to preheat for at least 30 min before you begin baking helps the oven hold an even temp.
- Work with one sheet of dough at a time. Place the rolled sheet of dough on the counter and carefully peel off the top piece of wax paper. Place the same sheet of wax paper back down on the sheet of dough and carefully flip the whole sheet of dough over. Carefully peel off the second piece of wax paper and set it aside to use again later.
- Cut your shapes while the dough is cold. The cookie cutter should be able to cut through cold dough easily when pressure is applied straight down.
- Place cut shapes immediately on a baking sheet lined with parchment paper. Trays should be placed in the oven while cut shapes are still cold.
- Turn delicate / thin edges of cut shapes towards the center of your cookie sheet to minimize browning.
- Re-roll the scraps of dough between sheets of wax paper, chill and cut more shapes until you've used every last bit of dough.



ROYAL ICING

recipe



makes enough icing for approximately 25 cookies

INGREDIENTS

- 2 lbs powdered sugar
- 1/4 cup meringue powder
- 3/4 cup warm water
- pinch of salt
- 2 tbsp corn syrup
- 1 tbsp clear vanilla
- 1/2 tbsp butter flavor
- 1/2 tbsp almond extract

INSTRUCTIONS

1. Combine warm water, flavorings, salt and meringue powder in mixer bowl and mix on low speed with paddle attachment until mostly dissolved, 1-2 minutes. Mixture will be foamy.
2. Stop the mixer and add the powdered sugar all at once. Start the mixer on low speed. As the dry and wet ingredients are coming together, drizzle in corn syrup.
3. Once everything has combined, stop the mixer and scrape down the sides of the bowl.
4. Turn the mixer up to medium/high speed and beat for 5 minutes. Icing will form stiff peaks when it's ready.

Store icing in an airtight container.

Watch us make our royal icing [HERE](#)

ICING

consistencies

PIPING

TOOTHPASTE CONSISTENCY

- stiff icing used for outlining and detail work / royal icing accents

GEL

GEL CONSISTENCY

- 20 second icing used for flooding small areas or areas without an outline

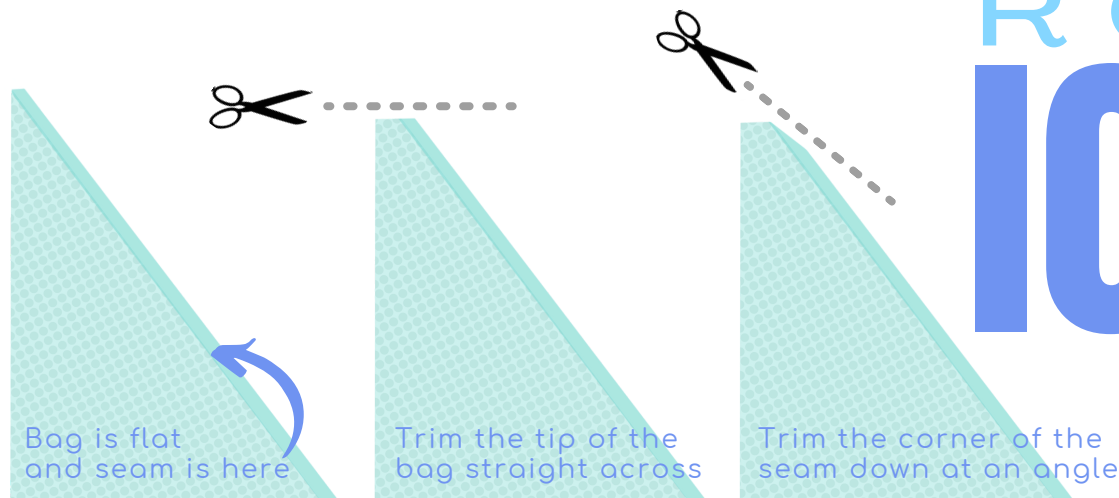
FLOOD

HONEY CONSISTENCY

- 15 second icing used for flooding in large areas or wet on wet details

The seconds refer to the amount of time it takes your icing to smooth out. You can test your icing by scraping a spatula through it and counting the seconds.

HOW TO CUT A TIPLESS BAG CORRECTLY



ROYAL ICING

- FLAVOR YOUR ICING! Most people think of "gingerbread house" when they hear "royal icing". When flavored correctly, royal icing is delicious and pairs perfectly with sugar cookies. Our two favorite classics are -
 - Vanilla & almond - 1 Tbsp vanilla, 1/2 Tbsp almond and 1/2 Tbsp butter flavoring
 - Lemon - substitute half of the water in the recipe for fresh lemon juice
- If you want white icing, you need to use a clear vanilla. You can use any OIL-FREE extracts OR emulsions to flavor your icing - but keep in mind some flavorings contain color/dye and can alter the color of your icing.
- Divide the icing into smaller bowls/containers to color and thin the icing. ALWAYS keep your icing covered in an airtight container at room temperature.
- Follow this process for EACH color you are making -
 - Color the icing FIRST - you will be removing and packaging small amounts of icing as each consistency is reached.
 - Add water - small amounts at a time (we love to use a spray bottle) and stir until you reach piping consistency. Remove a small amount of piping from the bowl and package.
 - Continue adding small amounts of water to the remaining icing and stir until you reach gel consistency. If gel icing is required for this color, remove from the bowl and package.
 - Continue adding small amounts of water to the remaining icing. Stir until you reach flood consistency and package.

Icing consistency makes all the difference in your cookie decorating success! Use the descriptions on page 5 to help you get it just right. The only difference between these three different consistencies is the amount of water that is added to the icing.

HOW TO FILL A PIPING BAG - using a tipless bag

Use a tall cup to hold the bag open by folding the open end of the bag down around the rim of the cup. Carefully add a small amount of piping icing. Use your fingers to press the icing down into the tip of the bag - trying to remove any air pockets at the same time. Seal the open end of the bag with a clip or by tying a knot. Pinch the pointed end of the bag with your fingers to push the icing back out of the very tip of the bag and press so the tip of the bag is flat. Use small sharp scissors to trim the very tip of the bag straight across. Next, trim the very corner of the seam down at an angle. Use your fingers to pinch the tip of the bag back open. Hold the bag in your hand with the seam facing down as you're piping. (SEE THE ILLUSTRATION AT THE TOP OF THE PAGE)

HOW TO FILL A FLOOD/GEL BAG - using a tipless bag

Use a tall cup to hold the bag open by folding the open end of the bag down around the rim of the cup. Carefully pour the flood or gel icing in the bag - do not overfill. Remove the bag from the cup, twist the open end of the bag closed and secure with a bag clip. Don't cut the bag until you're ready to use the icing. Flatten the point of the bag so the seam is centered and facing up. Use sharp scissors to trim the tip of the bag. Start small - you can always trim more later.