

RED HOT COOKIE DOUGH

Yield: makes approx 24 3 inch cookies

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Ingredients:

- 1 cup unsalted butter, softened
- 3/4 cup sugar
- 1 large egg
- 1 teaspoon salt
- 16 ounces (by weight) all-purpose flour
- 1 tablespoons vanilla extract
- 1/4 cup crushed red hots (use a food processor to chop them into very small pieces)

Instructions:

1. Cream butter and sugar together in stand mixer with paddle attachment for 2 minutes.
2. Add flavoring(s) and salt.
3. In small separate bowl, crack the egg and whisk with a fork.
4. Add the egg to the mixer bowl and mix on medium speed for about 1-2 minutes. Ingredients should be evenly combined.
5. Stop the mixer and scrape down the sides of the bowl. Add the red hots and mix again.
6. Slowly add the flour while mixing on low speed. The dough is ready when it pulls away from the sides of the bowl.
7. Divide dough into two equal parts. Using ¼ inch guides, roll out dough between sheets of wax paper. These sheets of rolled dough can be stacked on a cookie sheet and chilled for at least 1 hour in the fridge or 25 min in the freezer. Dough should be very firm when cold.
8. Preheat oven to 375 degrees while dough is chilling.
9. Cut and bake shapes while dough is cold. Place cut shapes on a parchment lined baking sheet. Bake for 9-12 minutes (depending on your oven) rotating the baking sheet once halfway through. Baking times are approximate so watch them close! If cookies start to brown you have baked them too long!

Notes:

- Make sure you chop your cinnamon candies into very small pieces about the size of a BB. If larger pieces are left in the dough, your cookie cutters won't be able to make a clean cut through the dough.