

All in One Bake Shop

The source for cake, cookie and candy
tools and supplies
for professional and home bakers

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Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

Holiday Cookies

Rosette Cookies



2 eggs
1 tablespoon sugar
1/4 teaspoon salt
1 cup all-purpose flour, sifted
1 cup milk
1 teaspoon vanilla

Combine eggs, sugar, and salt; beat well. Add remaining ingredients; beat until the batter is smooth. Heat rosette iron in deep, hot oil (350° to 375° F) for two minutes. Drain excess oil from iron. Dip into batter leaving 1/4 inch at the top of the iron, then immediately into hot oil. Fry rosette for 10 seconds. Wiggle iron so rosette falls off into the oil and continue to fry until golden brown. Lift out with tongs. Drain on paper towels. Reheat iron 1 minute; make next rosette. Sprinkle cooled rosettes with confectioner's sugar.

Spritz Cookies



1 cup confectioners' sugar
2 sticks softened butter
1 egg
1 Tbsp pure vanilla extract
2 teaspoons baking powder
2 cups sifted flour
Sprinkles for garnish

Preheat oven to 350° F. Cream the butter and sugar, mix until light and fluffy. Add the egg and vanilla. Sift together the baking powder and the flour and add to the butter mixture. Mix until just well combined. Form dough into a log to fit into the cylinder of the cookie press, press cookies onto ungreased cookie sheets. Top with sprinkles or pieces of candied fruit. Bake for 5 to 8 minutes just until firm, but not browned.

Cut-Out Sugar Cookies



1 cup softened butter
1 cup white sugar
2 large eggs
2 Tbsp vanilla
3 3/4 C all-purpose flour
1 tsp baking powder
1/4 cup heavy cream
1/2 tsp salt

Cream butter and sugar. Add eggs, vanilla and cream, mix until smooth. Combine flour, baking powder and salt and add to liquid mixture. Mix just until well incorporated. Don't over mix. Roll out dough to 1/4 to 1/2 inch thick between two pieces of parchment paper. Refrigerate 1 hour. Preheat oven to 350°F. Peel parchment off of top side, turn parchment sheet over, place on top of chilled dough; flip and peel off other parchment sheet. Cut into shapes, place 1 inch apart on parchment lined cookie sheets. Decorate with sprinkles if desired. Bake for 12 to 14 minutes until edges are very lightly browned. Cool. Decorate with royal icing and sprinkles. Yield 36 medium cookies.

Royal (Cookie) Icing

3 Tbsp meringue powder
4 C 10X powdered sugar
3 Tbsp clear vanilla
3 Tbsp water

Mix all ingredients at low speed using the paddle attachment of a tabletop mixer for 7—10 minutes. Beat until icing forms stiff peaks and is no longer shiny. This recipe makes stiff royal icing, use stiff icing for outlining and details. Add 1 Tbsp water for thinner icing for decorating. Add more water to make a thick paint consistency for flooding techniques. Color with gel or paste food colors. Cover unused icing with plastic wrap, Royal Icing does not save well for later use.