

SHORTBREAD COOKIES



TOTAL TIME: 26 min



MAKES: 15 cookies



COST PER SERVING:
\$0.39 CA/\$0.33 US

RECIPE TIP

For perfectly even cookies, use **Prep Pro Scoop (2 tbsp)**.
Scrape scoop to level on the side of the bowl for a flat surface.

1 pkg **Shortbread Cookie Mix**
½ cup unsalted butter, softened
1 tbsp water
Sea Salt, optional

1. Preheat oven to 375° F. Line **Sheet Pan** with **Sheet Pan Liner**.
2. Using a stand mixer, with paddle attachment (or hand mixer), on medium speed, beat mix with butter and water for 2–3 min or until a soft, uniform dough forms. It should not look crumbly.
3. Scoop or roll dough into 15 balls, about one heaping tbsp each.
4. Arrange on pan, spacing 1" apart. Gently press to flatten slightly. Sprinkle with salt, if desired.
5. Bake 14–16 min or until edges are lightly golden. Let cool on pan completely before removing.

RECIPE TIP: Make it vegan—swap butter for unsalted margarine or vegan butter sticks.

Per serving (1 cookie): Calories 100, Fat 7 g (Saturated 4 g, Trans 0.2 g), Cholesterol 15 mg, Sodium 35 mg, Carbohydrate 11 g (Fibre 1 g, Sugars 3 g), Protein 1 g

GINGERBREAD COOKIES



 **TOTAL TIME:** 1 hr 40 min
(includes 30 min chill time)

 **MAKES:** 30 medium
sized cookies

 **COST PER SERVING:**
\$0.19 CA/\$0.16 US

RECIPE TIP

Use the Perfect Pastry Bag to decorate your cookies with your favourite icing.

3 cups all-purpose flour

1½ tbsp **Gingerbread Spices**

½ tsp baking soda

½ tsp salt

¾ cup butter or coconut oil, melted

¾ cup packed brown sugar

1 egg

½ cup fancy molasses

1. In a bowl, whisk together flour, spices, baking soda, and salt.
2. In another larger bowl, using an electric mixer, beat butter with sugar. Beat in egg, then molasses. Add flour mixture; beat on low just until mixed.
3. Form dough into two balls, then flatten into discs. Wrap; refrigerate until firm, 30 min. Let sit at room temperature for 10 min before rolling.
4. Preheat oven to 350° F. Line two **Sheet Pans** with **Sheet Pan Liners**.
5. Roll out one disc of dough on a floured surface to ¼" thick. Cut into shapes using cookie cutters. Reroll scraps and re-chill dough as needed. Transfer to prepared sheets.
6. Bake, one sheet at a time, until firm, 12-14 min for medium-sized cookies. Let cool on pans for 2 min; transfer to racks to cool completely. Repeat with remaining dough.

Per serving (1 cookie): Calories 190, Fat 5 g (Saturated 3 g, Trans 0.1 g), Cholesterol 20 mg, Sodium 70 mg, Carbohydrate 19 g (Fiber 0 g, Sugars 9 g), Protein 2 g

SUGAR COOKIES



TOTAL TIME: 1 hr 40 min



MAKES: 60 cookies



COST PER SERVING:
\$0.12 CA/\$0.09 US

RECIPE TIP

Choose a variety of cookie cutter shapes and sizes. Sprinkle tinted sugar on half the cookies before baking. Dip or drizzle baked, unsugared cookies with your choice of melted chocolate.

1¼ cup butter, at room temperature
1 cup sugar
1 large egg
1 tbsp milk
2 tsp vanilla extract

¾ cups all-purpose flour
1½ tsp **baking powder**
½ tsp salt
decorating sugar

1. Preheat oven to 375° F.
2. Cream butter and sugar until fluffy. Add egg, milk and vanilla extract, beating until smooth.
3. Whisk together dry ingredients. Add to creamed mixture and blend until smooth.
4. Divide dough and flatten each into a round disc to chill more quickly. Wrap in plastic and refrigerate for 1 hour, until dough is slightly firm.
5. Roll out on a lightly floured surface. Cut shapes and place on **Sheet Pan** lined with **Sheet Pan Liner**. Chill until firm. Sprinkle with decorating sugar, if desired.
6. Bake cookies for 8–10 minutes, or until lightly golden at edges.

Per serving (1 cookie): Calories 80, Fat 4 g (Saturated 2.5 g, Trans 0.1 g), Cholesterol 15 mg, Sodium 55 mg, Carbohydrate 9 g (Fiber 0 g, Sugars 4 g), Protein 1 g