

# *The Heaping Harvest Cooking Class:*

## FALL WATERCOLOR SUGAR COOKIES

Equipment you Need:

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- Silicone Baking Mat or Parchment Paper ([I LOVE the Silpat Brand](#))
- Baking Sheet ([USA Pans are my favorite](#))
- Rolling Pin
- Piping Bag & Tips: I highly recommend this [Ateco 14 Piece Cake Decorating Kit](#). You can use it for years to come for cookie decorating, cake decorating, and even cooking needs... I've found it to be the best quality of all the piping bags and kits on the market)
- New Thin Head Cooking Paint Brushes ([I like this Wilton Paint Brush set](#))
- Food Coloring ([I like this set Watkins set that has no artificial dyes](#))
- Toothpicks

Cooking Class Preparation:

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Whether you're watching this cooking class live or on re-play, we have some tips for you!

**LIVE:** If you're watching the cooking class live, and want to be able to complete the lesson with Jill, we recommend having steps 1-8 completed. You'll also want to complete step 9 to start piping, and steps 9-12 if you'd like to watercolor your cookies with Jill. For ultimate fun, try icing half of your cookies 3 hours before the class starts, leaving the other half untouched. This will allow you to do the royal icing AND watercolor lesson with Jill live.

**RE-PLAY:** Bake your cookies and then watch the icing and watercolor video. This will give you the lesson on how to watercolor your cookies before you begin, while also allowing you to re-play the steps you need to.

Baking Tips: Fill in the Blank

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BAKING TIP #1: Read the entire \_\_\_\_\_ before starting.

BAKING TIP #2: Crack your eggs on a \_\_\_\_\_ surface.

BAKING TIP #3: \_\_\_\_\_ each ingredient properly.

BAKING TIP #4: Use the temperature of \_\_\_\_\_ that the recipe calls for.

BAKING TIP #5: Don't open the \_\_\_\_\_ while something's cooking.

## Ingredients you Need:

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- 2 & 1/4 cups all-purpose flour (spoon & leveled)
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup unsalted butter, softened to room temperature
- 3/4 cup granulated sugar
- 1 large egg, at room temperature
- 2 teaspoons pure vanilla extract
- 1/2 teaspoon almond extract
- 4 cups confectioners' sugar, sifted
- 3 tablespoons meringue powder (I use this [Meringue Powder](#))
- 9–10 tablespoons room temperature water

## Directions:

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1. Whisk the flour, baking powder, and salt together in a medium bowl. Set aside.
2. In a large bowl using a stand mixer fitted with a paddle attachment, beat the butter and sugar together on high speed until completely smooth and creamy, about 2 minutes. Add the egg, vanilla, and almond extract and beat on high speed until combined, about 1 minute. Scrape down the sides of the bowl and beat again to combine.
3. Add the dry ingredients to the wet ingredients and mix on low until combined. Dough will be relatively soft. If the dough seems too soft for rolling, add 1 more tablespoon of flour.
4. Divide the dough into 2 equal parts. Place each portion onto a piece of lightly floured parchment paper or a lightly floured silicone baking mat. With a lightly floured rolling pin, roll the dough out to about 1/4-inch thickness. Use more flour if the dough seems too sticky. The rolled-out dough can be any shape, as long as it is evenly 1/4-inch thick.
5. Lightly dust one of the rolled-out doughs with flour. Place a piece of parchment on top. (This prevents sticking.) Place the 2nd rolled-out dough on top. Cover with plastic wrap, then refrigerate for at least 1-2 hours and up to 2 days.
6. Once chilled, preheat oven to 350°F. Line 2-3 large baking sheets with parchment paper or silicone baking mats. Carefully remove the top dough piece from the refrigerator. If it's sticking to the bottom, run your hand under it to help remove it. Using a cookie cutter, cut the dough into circles. Re-roll the remaining dough and continue cutting until all is used. Repeat with 2nd piece of dough. (Note: It doesn't seem like a lot of dough, but you get a lot of cookies from the dough scraps you re-roll.)
7. Arrange cookies on baking sheets 3 inches apart. Bake for 10-11 minutes or until lightly browned around the edges. If your oven has hot spots, rotate the baking sheet halfway through bake time. Allow cookies to cool on the baking sheet for 5 minutes then transfer to a wire rack to cool completely before decorating. This can take up to 1 hour to cool completely.
8. Next, decorate the cooled cookies with royal icing during the Cooking Class.

## Royal Icing:

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9. Pour confectioners' sugar, meringue powder, and 9 Tablespoons of water into a large bowl. Using a stand mixer fitted with a whisk attachment, beat icing ingredients together on high speed for 1.5 – 2 minutes. When lifting the whisk up off the icing, the icing should drizzle down and smooth out within 5-10 seconds. If it's too thick, beat in more water 1 Tablespoon at a time. Keep in mind that the longer you beat the royal icing, the thicker it becomes. If your royal icing is too thin, just keep beating it to introduce more air OR you can add more confectioners' sugar.
10. Next, add a cup or two of the icing to your piping kit and screw on the thinnest tip, then squeeze the royal icing down to get rid of any air bubbles and simply twist the top. Using your hands to push down the icing, draw a circle around the cookies with the icing to make your border. Then, pipe some royal icing inside the border, using a toothpick to connect all the icing.
11. Once all cookies have their royal icing piped onto them and are starting to smooth, set aside or place in the fridge until the icing is completely hardened. If the icing is in a thin layer, it should be dried completely in about 2 hours at room temperature. If the icing is applied very thick on cookies, it will take longer to dry.
12. No need to cover the decorated cookies as you wait for the icing to set. Decorate the cookies directly on a baking sheet so you can stick the entire baking sheet in the refrigerator to help speed up the icing setting.

## Watercoloring:

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13. With a painting tray or small bowls, place 1-2 drops of food coloring into each bowl. Then, add 1/4 teaspoon of almond extract to each bowl with the food coloring. Mix to combine the extract and food coloring with your paint brush.
14. Next, paint the cookies as described in the cooking class video!
15. Once the icing and extract has completely dried, these cookies are great for gifting or for sending. Plain or decorated cookies stay soft for about 5 days when covered tightly at room temperature. For longer storage, cover and refrigerate for up to 10 days.

Note: When you're not working directly with the royal icing, place a damp paper towel directly on the surface of the royal icing. This prevents it from hardening.

*Giving these cookies as a gift? Download my [FREE Printable Fall Gift Tags!](#)*

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*Cookie Recipe and Royal Icing Recipe come from [Sally's Baking Addiction](#) and is only slightly adapted. I've tried many sugar cookie recipes, but this continues to be my favorite. It has a soft, yet shortbread-like texture that makes a truly flavorful and unique cookie.*

*Note: This document contains affiliate links. However, I only recommend products that I absolutely love and have used in my kitchen for a long period of time. I always want you to have the best products. Thank you!*