



## Rolled Sugar Cookies (Flip-Flop Cookies)

### Cookies:

- 3 cups flour
- ½ t. baking powder
- ½ t. baking soda
- ¼ t. salt
- 1 cup butter, cut into pieces
- 1 cup sugar
- 1 t. orange or lemon zest
- 2 eggs
- 1 t. vanilla

### Icing:

- 1-1/2 T. meringue powder (or use 1 egg white)
- 1-1/2 cups powdered sugar
- 3 T. warm water (or 1 t. if using fresh egg white)
- 1/4 t. vanilla or lemon extract

### For Cookies:

1. In a small bowl, whisk together the flour, baking powder, baking soda and salt. Set aside.
2. Cream butter, sugar and zest together in a large bowl until light and fluffy, 1-2 minutes. Scrape down the bowl with a spatula.
3. Add eggs and vanilla and continue beating until well mixed. Add the flour mixture, beating over low speed until just mixed in. Scrape the bowl down again, then mix for 10 seconds or so. Divide the dough in half and place on 2 pieces of plastic wrap. Cover with the plastic and form into a disc. Refrigerate until firm, at least 1 hour. (The dough can be refrigerated for up to 2 days.)
4. When ready to roll & bake, preheat oven to 375°F. and line a baking sheet with parchment. Remove one disk of dough from refrigerator.
5. Lightly flour your board or work surface and roll dough to ¼ inch thick. Cut dough into desired shapes (a foot, for this recipe) and place them on the lined baking sheet. Bake until edges are lightly browned, about 8 minutes. Immediately slide parchment onto a cooling rack.

6. Repeat rolling, cutting, and baking remaining dough. Decorate cooled cookies and transfer to an airtight container. (These cookies can be stored for up to 3 weeks at room temperature).

For Icing:

1. In mixer bowl, with whisk attachment, add Meringue powder (or egg white) and powdered sugar.
2. Add warm water and vanilla or lemon extract. Beat on high speed for 7 minutes, until icing is fluffy.

To Decorate Flip Flop Cookies:

1. Divide icing into 3 small bowls. Using cake decorating gel colors, mix 1 bowl of green, 1 bowl of pink, then leave 1 bowl white.
2. Use 3 disposable cake decorating bags and tips and fill as follows: #3 tip (green), #3 tip (pink), #35 tip (white).
3. On cooled cookies, outline the foot with the green icing, then make the strap that goes in between the first 2 toes.
4. Use the pink icing to make the toe nail polish and the white to make a flower on the sandal. You can also put a drop of green or pink in the center of the flower.
5. Let the cookies sit, uncovered, at room temperature until the frosting sets up. You can then transfer them to an air-tight container (I use the parchment I baked them on in between the layers of cookies). The cookies can keep this way for up to 3 weeks at room temperature.