

APPLE CIDER SUGAR COOKIES

(slightly modified from [Global Bakes by Tanya](#))

226 grams unsalted butter, at room temperature
160 grams granulated sugar
1 large egg, at room temperature
1 Tablespoon vanilla extract
2 Tablespoons milk, any kind
375 grams all-purpose flour
42 grams (2 packets) [Apple Cider Mix](#)
3/4 teaspoon baking powder
1/2 teaspoon salt

In the bowl of a stand mixer, beat the butter and sugar on medium speed until smooth and creamy. Beat in the egg, vanilla, and milk until well blended.

Combine the flour, apple cider mix powder, baking powder, and salt in a medium bowl. Gradually add to the butter mixture on low speed until combined. Divide the dough in half and wrap in plastic wrap. Chill for 1 hour or for up to 3 days. The dough freezes well also.

Heat the oven to 350F. Roll one piece of dough at a time between two pieces of parchment paper (I did 4mm thickness). Cut dough with floured cookie cutters. Place 1-inch apart on silpat or parchment-lined baking sheets. Freeze for 10 minutes.

Bake until edges begin to brown, 10 to 12 minutes. Cool 2 minutes. Remove to wire rack to cool completely.

ROYAL ICING

(from Global Bakes by Tanya)

900 grams (2 pounds) powdered sugar

156 grams pasteurized egg whites

1/4 teaspoon cream of tartar

1 Tablespoon light corn syrup

Gel colors of your choice

In the bowl of a stand mixer, add the powdered sugar and cream of tartar and whisk together to combine. Add the egg whites and corn syrup and stir gently with a rubber spatula until the powdered sugar is moistened.

Put the bowl on the stand mixer and, using the paddle attachment, whisk for 1 to 2 minutes until smooth and bright white in color. At this point, you can use the icing to assemble a gingerbread house. To outline shapes for flooding, put about 1 cup of the royal icing in a small bowl and add about ½ teaspoon water. Add another ½ teaspoon if needed to allow smooth piping. Stir until smooth.

To flood cookies inside the dried outline, put about 1 cup of the royal icing in a small bowl and add about 1 teaspoon of water. Add another ½ teaspoon water to allow smooth spreading. Stir until smooth and combined.

Add gel colors as needed for your planned decorations.