

LUCKY NEW YEAR'S SUGAR COOKIES

INGREDIENTS

1 cup butter, softened
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
4 tablespoons orange juice
5 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

For the Icing

1 cup confectioners' sugar
2 teaspoons milk
2 teaspoons light corn syrup
1/4 teaspoon almond extract
assorted food coloring

DIRECTIONS

In the mixing bowl of your stand mixer, cream together butter and sugar until smooth. Beat in eggs, orange juice and vanilla. Stir in the flour, baking powder, and salt. Cover, and chill dough for at least one hour.

Preheat oven to 400F. Prepare your baking sheets with parchment paper or silpat.

Roll out dough on floured surface 1/4-inch thick. Cut into shapes with a fish shaped cookie cutter. Place cookies 1 inch apart and bake 6 to 8 minutes. Cool completely.

Prepare your icing. In a small bowl, stir together confectioners' sugar and milk until smooth. Beat in corn syrup and almond extract until icing is smooth and glossy. If icing is too thick, add more corn syrup. Divide into separate bowls, and add food colorings to each to desired intensity. Paint your fish with a food-safe paint brush.