



Kids Baking: Holiday Sugar Cookies
with Chef Bridget Charters

Holiday Sugar Cookie Dough
Easy All-Purpose Glaze
with

Coconut Snowballs
Jam Sandwiches

Thumbprint Cookies with Chocolate Kisses
Chocolate Hazelnut Diamonds
Cookie Decorating

Prep before class:

- Sort all ingredients per recipe
- Room temp butter
- Room temp cream cheese

Equipment:

- Chef's knife 8" or 9" - sharpened
- Assorted cookie cutters
- 4 Cookie sheets with edges
- Rubber spatulas
- Stand mixer with paddle or whisk (or electric mixer)
- Measuring cups and spoons
- Parchment paper
- Small portion scoop
- 2" fluted round cutter
- ½ size baking sheet or brownie pan
- Mixing bowls
- Small bowls for colored frosting
- Small piping bags with small tips
- Toothpicks and skewers
- Small mesh strainer
- Metal cooking racks
- 1 small pot
- Small spoons
- 8" offset spatula
- 4" offset spatula

Ingredients:

- 5 cups all-purpose flour
- 1 ½ cup granulated sugar
- Pinch of salt
- 4 sticks of butter, cut into pieces
- 1 - 8-ounce package cream cheese
- 1 tablespoon vanilla extract
- 4 cups confectioners sugar
- ½ cup milk
- 1 ½ cups raspberry jam
- ½ cup Turbinado sugar
- 1 cup sweetened shredded coconut
- Small portion scoop for cookies
- 20 Hersey Chocolate kisses
- Assorted holiday decorations:
- Silver balls
- Confetti candies
- Nonpareils
- Green cane sugar
- Red can sugar