

4th OF JULY CARDAMON-ORANGE COOKIES

(from the Bewitching Kitchen)

360 g all-purpose flour
2 teaspoons baking powder
215 g sugar
¼ tsp salt
227 g cup butter, cold and cut in pieces
1 egg
¾ tsp Fiori di Sicilia extract
zest of 1 large orange
½ tsp cardamom

for the Royal Icing:

80 g egg whites
420 g powdered sugar
blue gel food dye

MAKE THE COOKIE DOUGH. Heat oven to 350 F. Combine the flour, baking powder and salt, set aside. Add the orange zest to the sugar and rub it all with your hands to release the fragrant oils. Cream the sugar and butter. Add the egg, Fiori di Sicilia and cardamom, mix well. Scrape the sides of the bowl. Add the flour mixture and beat just until combined.

Dough can be rolled right away in between sheets of parchment paper. Roll to about ¼" thick, and cut into shapes. I used large stars, small stars, and rectangles. Place on parchment-lined baking sheets, freeze for 5 to 10 minutes. Bake for about 12 minutes. Transfer to cooling rack and cool to room temperature before icing.

Make the Royal icing: whisk the egg whites and powdered sugar using a KitchenAid type mixer until fully smooth. Adjust if needed with sugar or a little milk. Color half of it blue, keep the other half white. Make the small stars first, flooding them with white icing. Add the sprinkles before the icing sets. As they sit on a rack, flood the large stars with blue icing. Keep the very center empty, all you need is a little icing to glue the small star on top. Since it is going to be a bit heavy, if you flood the whole extension of the cookie, it will risk pressing is too much and running down the edges. Place the small star on top and allow them to dry overnight.