

The Swiftie Cookie - Raspberry Lemon Buttercream Sugar Cookie

INGREDIENTS :

1 cup + 2 TBSP butter, softened
1 cup granulated sugar
1 egg
1 1/2 teaspoon vanilla
3 cups flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt



Raspberry Lemon Buttercream Frosting (recipe below)
edible glitter (optional)

DIRECTIONS :

Cream together sugar and butter.

Add egg and vanilla, mix.

Add flour, baking powder and salt. Mix.

Refrigerate for 1-2 hours.

Roll cookie dough out until dough is about 1/2-3/4 inch thick. I like to roll my dough onto a silicon baking mat or parchment paper.

If your dough is really hard from the fridge or crumbly, work it with your hands (knead it like playdough) until it is soft enough to roll out.

Get out your baking sheet. I like to line mine with parchment paper.

Use a heart shaped or circle cookie cutter to cut shaped out of the dough. Place cut shapes on the baking sheet.

Preheat oven to 350 F degrees. Bake for 10-12 minutes.

Cool completely. Frost with Raspberry Lemon Butter Cream. Sprinkle with edible glitter.

Refrigerate until serving.

Raspberry Lemon Buttercream Frosting:

INGREDIENTS:

3 cups powdered sugar

1/2 cup butter, softened (not completely melted!!)

1/2 cup cream cheese, softened

2 TBSP Torani raspberry puree blend or raspberry syrup

1 tsp vanilla

1 tsp lemon zest

DIRECTIONS:

Cream together butter and cream cheese in a mixer for 2-3 minutes. Add lemon zest, vanilla and raspberry puree (or syrup) and mix together. Slowly add powdered sugar. Mix until completely blended and creamy. Pipe onto cookies.

 *Helping of Happiness*