

Piped Valentine's Butter Cookies

INGREDIENTS

*Makes about 24-28 cookies
(depending on size and lettering)*

- 1 cup (226g) unsalted butter, softened (very soft but not melted)
- $\frac{3}{4}$ cup powdered sugar
- 1 large egg, room temperature
- $1\frac{1}{2}$ teaspoons clear vanilla extract
- $2\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- 1-2 teaspoons milk or cream (for pipeable consistency)
- Gel food coloring (pink, red, or pastel shades)

Equipment Needed

- **4B Piping Tip and Bag Set** (*Click to grab what I used!*)

Vanilla Glaze

- 1 cup powdered sugar
- 1- $1\frac{1}{2}$ tablespoons warm water
- $\frac{1}{2}$ teaspoon clear vanilla extract
- Tiny pinch salt (optional)

DIRECTIONS

Make the Dough

1. In a stand mixer or bowl with hand mixer, beat butter and powdered sugar 2-3 minutes until light and fluffy.
2. Add egg and clear vanilla; mix until fully incorporated.
3. Add flour and salt; mix just until combined.
4. Add milk 1 teaspoon at a time until dough is: Smooth, soft, and similar to thick frosting (very important)

Color the Dough (*Softer pinks and reds pipe best – very dark colors can stiffen dough.*)

1. Add gel food coloring at this stage
2. Start with a toothpick amount
3. Mix fully before adding more

Pipe the Cookies

1. Transfer dough to piping bag $\frac{1}{2}$ full
2. Stand bag upright in a bowl
3. Wrap bag with a towel and pour hot (not boiling) water around the towel
4. Let sit 2-3 minutes, then dry bag completely
5. Pipe: LOVE, XOXO, Hearts or simple swirls (*Pipe slightly thicker lines than you think.*)
6. Chill piped cookies 10 minutes in fridge
7. Bake at 350°F for 10-12 minutes (*Cookies should be just set on top – no browning*)

Make & Glaze the Cookies

1. Whisk everything together until smooth.
2. Spoon or lightly drizzle glaze over cookies
3. Immediately add sprinkles
4. Let dry 30-60 minutes at room temperature