

Stained Glass Strawberry Cookies

A Tutorial by Aymee D. VanDyke
of the Wacky Cookie Company

Equipment:

- Electric Stand Mixer or Hand Mixer
- Piping Bags
- Piping Tips (Wilton #1, #2, #3)
- Mini Strawberry Cookie Cutter
- Heavy Stainless Steel Small Pot,
- Cookie Baking Sheets,
- Parchment Paper (optional)
- Rolling pin

Ingredients For Cookies:

- 3 Cups Sifted All-Purpose Bleached Flour
 - 1/4 Cup Additional Flour for Rolling
 - 1 Cup Sugar
 - 8 oz. Butter
 - 1 Teaspoon Vanilla Extract
 - 1 Vanilla Bean* (split open & harvest caviar from inside)
- *Optional but adds a beautiful boost of vanilla flavor to your cookie.

Hard Candy Center:

- 1 Cup White Sugar
- 2/3 Cup Light Corn Syrup
- 3/4 Cup Distilled Water
- Red Food Color Coloring (liquid or powder)
- 1/2 Teaspoon Strawberry Flavoring Oil (Lorann)

Royal Icing:

- 7 Cups Confectioners or Powdered Sugar
- 5 Tablespoons Meringue Powder
- 5 Tablespoons Warm Water
- 1/2 Teaspoon Cream of Tartar
- 1 Teaspoon Clear Vanilla Extract
- Food Color Gel - Green or Brown



This tutorial will teach you how to bake and put together our famous Strawberry Stained Glass Cookies. I love these cookies because you can substitute the strawberry for just about any shape and make the hard candy center in any flavor, making this an absolutely beautiful and versatile seasonal cookie that can be adjusted for any time of the year. Have fun, and enjoy.

Aymee Vandyke aka Cookiepreneur is a Sugar Artist, Entrepreneur and Writer. She founded The Wacky Cookie Company® (www.WackyCookies.com) in 2009 and Cookiepreneur® a blog which focuses on helping women entrepreneurs.



Cookie Preparation:

1. Preheat oven to 350 degrees F.
2. In a mixing bowl add butter, sugar, eggs, vanilla extract, vanilla caviar and lemon/lime extract and beat at medium speed for about a minute or until well blended and creamy. Take care not to overbeat your butter.
3. Add baking powder to flour
4. Add flour in gradually in 2 parts. (Be sure to switch to a dough hook or heavy paddle attachment after creaming butter and before adding flour as cookie dough will become dense).

Rolling Out, Cutting & Baking Cookies:

This dough does not require refrigeration and will not spread as long as your butter is room temperature or colder.

1. Flour surface and roll out dough to 1/4 inch thick.
2. Use a 3 inch round cookie cutter to cut your basic cookie shape and move to cookie sheet. Repeat this step until you have filled your cookie sheet with rounds.
3. Use the mini strawberry cookie cutter to cut out the strawberry shape in the center of your 3 inch round.
4. Remove the center (Can be recycled back into the dough or can be laid out on another cookie sheet to make strawberry shaped cookies to compliment your stained glass cookies).
5. Bake cookies for 15 minutes or until slightly golden.
6. Remove from oven and place on rack until completely cooled and stiff.



Preparing Hard Candy:

1. In a stainless steel or heavy duty saucepan, preferably with a spout (see picture) add sugar, light corn syrup and water. Place on medium heat throughout the candy making process.
2. Give the mixture a good stir before it starts to boil and do not mix after that until instructed to do so. Be sure to wash down the sides of the pan, so as to not leave sugar particles. Sugar particles that are not dissolved into the mixture properly can cause the candy to crystallize, and lose its beautiful transparent glass like look. This can be done with a wet pastry brush.
3. Insert a candy thermometer and allow candy to come to a boil.
4. When the candy reaches 280 degrees F add one or two drops of red food coloring. (Do not stir yet).
5. As soon as candy reaches 300 degrees F., remove from burner promptly and add strawberry flavored oil and mix with a wooden spoon. Mix well enough so that the red color is evened out but DO NOT agitate the candy or mix fast and hard as that will create excessive bubbles or may cause the candy to crystallize.



in Between Prep Steps:

1. Lightly butter a completely clean cookie sheet with a pastry brush.
2. Move all of your thoroughly cooled cookies with hollow centers.

Adding Candy to Center of Cookies:

1. When candy is ready, immediately move over to your cookie sheet holding your 3 inch rounds with the hollowed centers and fill in the entire strawberry shape by pouring the hot strawberry candy. Be careful not to over pour.
2. Repeat this step on each cookie and work quickly as this candy tends to harden within a short period of time.
3. Set aside cookies on rack and allow to cool for 30 minutes or until candy center is fully hard and cooled.



Royal Icing Preparation:

1. Add powdered sugar, meringue powder and cream of tartar to mixing bowl. (Make sure that mixing bowl is 100% free of fat or oil as this will cause your royal icing to not set properly).
2. Using wire whisk attachment, start on lowest speed and begin adding water until meringue starts coming together, continue adding water until icing is thick & creamy.
3. Add vanilla extract and beat for another 20-30 seconds on medium speed.



Seperate and Prepare Royal Icing:

1. Fill a piping bag with white royal icing for your cookies (approx. 1.5 cups).
2. Tint approximately 1/2 cup of royal icing brown and fill piping bag (use Wilton tip #1).
Tint approximately 1/2 cup of royal icing green and fill a piping bag (use Wilton tip #2).

Icing Cookies & Final Touches

Now that your cookies have completely cooled, you should have a naked sugar cookie with a hard strawberry candy center.

1. Outline round in white icing and outline the strawberry on the outside.
2. Fill in white icing and allow to dry overnight. If you are in a hurry you can set them aside for about 30 minutes or until the white icing crusts.
3. Pipe on the green (leafy) part of the strawberry.
4. Pipe on the brown tiny seeds on the strawberry.
5. Allow to dry overnight or for at least 14-18 hours.

