2026 OMA'S Christmas Fair

King Arthur Baking Company

Decorated Sugar Cookie Contest

What Makes A Good Decorated Sugar Cookie?

A good decorated sugar cookie is one that balances, flavor, and visual appeal—it must hold its shape, taste great, and look polished.

THE RIGHT COOKIE BASE

The foundation is a cut-out sugar cookie recipe designed to:

1. Hold it shape while baking without spreading or puffing.
2. Stay flat with crisp edges and a soft center.
3. Be sturdy enough to support royal icing without breaking.
4. Taste soft, buttery, and sweet---not dry or bland.

ROLL OUT SUGAR COOKIE RECIPE

Ingredients:

24 Tablespoons Unsalted Butter (Room Temperature)
2 Cups Granulated Sugar
2 Large Eggs Plus 2 Egg Yolks
4 Teaspoons Vanilla Extract
2 Teaspoons Almond Extract
5 Cups Flour
1 Teaspoon Table Salt
1 Teaspoon Baking Powder

Instructions:

1. To make the dough: Beat the butter and sugar until light, fluffy, and pale yellow in appearance. Add the eggs and yolks one set at a time, beating well after each addition.
2. With the mixer on low, slowly add the vanilla and almond extracts; mix until combined. Scrape down the sides and bottom of the bowl.
3. In a separate bowl, sift together the flour, salt, and baking powder. With the mixer on low, slowly add to the butter mixture and mix until just combined.
4. Place a large piece of plastic wrap on the counter and scoop half of the dough out onto it. Gently pull the sides of the plastic up and over the dough and flatten it into a disc. Wrap dough securely and repeat with the remaining dough. Chill for at least 2 hours or overnight.
5. Preheat the oven to 325 Degrees, and line two baking sheets with parchment paper.
6. To shape and bake: Working with one piece of dough at a time, roll approximately ¼ "thick and cut our cookies. Place on baking sheet with the parchment paper.
7. Bake the cookies for approximately 10 to 12 minutes, until they just barely start to turn golden on the edges and the center don't look moist. Remove from the oven and cool completely before decorating.



"HAPPY BAKING AND DECORATING"