

# **HWL Holiday Roll-Out Cookie Collection**

*Homestead Wife Life - Est. 2025*

*Two heritage cookie doughs and a simple royal icing guide.*

*Ink-friendly, binder-ready, and perfect for cozy holiday baking.*

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# **Brown Butter Golden Syrup Roll-Out Cookies**

*A heritage butter cookie that smells like caramel toast.*

## *INGREDIENTS (grams) - Notes*

*Unsalted butter, browned & cooled 227 g - browned to amber, cooled*

*Light brown sugar 100 g - moisture and caramel tone*

*Granulated sugar 75 g - structure and crispness*

*Lyle's Golden Syrup 80 g - flavor and chew*

*Large egg yolk 1 - richness*

*Whole egg 1 - binding*

*Vanilla bean paste 1 tsp - optional*

*All-purpose flour 350 g - structure*

*Cornstarch 30 g - sharp edges*

*Baking powder 1/4 tsp - balance*

*Fine sea salt 1/2 tsp - balance*

*Freshly grated nutmeg 1/4 tsp - flavor*

## *METHOD*

- 1. Brown the butter and cool until opaque.*
- 2. Cream butter, sugars, and syrup until smooth (not fluffy).*
- 3. Add egg, yolk, and vanilla; mix until glossy.*
- 4. Whisk dry ingredients separately; fold into the wet mixture.*
- 5. Divide dough in half, wrap, and chill for at least 4 hours or overnight.*
- 6. Roll between parchment to 1/4 inch thick.*
- 7. Cut shapes and place on parchment-lined trays.*
- 8. Freeze trays 15 to 30 minutes before baking.*

## *BAKE*

- Temperature: 350 F*
- Time: 9 to 11 minutes, until edges are golden and centers are pale.*
- Cool on the tray 5 minutes, then move to a rack.*

## *FREEZING NOTES*

- Raw cut cookies: freeze flat on trays, then store in containers with parchment between layers.*

*Bake from frozen, adding 1 to 2 minutes.*

*- Baked cookies: freeze fully cooled; thaw uncovered at room temperature.*

*- Dough holds up to 3 months in the freezer.*

# HWL Chocolate Candy Cane Roll-Out Cookies

*Deep cocoa richness with a whisper of peppermint.*

## INGREDIENTS (grams) - Notes

*Unsalted butter, softened 226 g - room temperature*

*Granulated sugar 150 g - structure*

*Light brown sugar 50 g - moisture and flavor*

*Egg 1 large*

*Vanilla extract 1 tsp - rounds out flavor*

*HWL Cocoa Extract 1 tsp - depth and aroma*

*Peppermint extract 1/8 to 1/4 tsp - go light*

*All-purpose flour 310 g - sturdy base*

*Dutch-process cocoa 45 g - rich color*

*Cornstarch 30 g - structure and tenderness*

*Baking powder 1/2 tsp - mild lift*

*Fine sea salt 1/2 tsp - balances sweetness*

*Espresso powder (optional) 1/2 tsp - deepens chocolate tone*

*Crushed candy canes 60 to 80 g - fold in last*

## METHOD

- 1. Cream butter and both sugars until light and fluffy, about 2 to 3 minutes.*
- 2. Add egg, vanilla, cocoa extract, and peppermint extract; mix until smooth and glossy.*
- 3. Whisk dry ingredients in a separate bowl, then add to the wet mixture in two parts, mixing just until combined.*
- 4. Fold in crushed candy canes.*
- 5. Divide dough into discs, wrap tightly, and chill for at least 2 hours or overnight.*
- 6. Roll between parchment to 1/4 inch thick.*
- 7. Cut shapes, place on parchment-lined trays, and freeze 15 to 20 minutes.*

## BAKE

- Temperature: 350 F*
- Time: 9 to 11 minutes*
- Bake until edges are set and the tops look matte, not shiny.*
- Cool on the tray 5 minutes, then transfer to a rack.*

## *FREEZING AND STORAGE*

- *Raw cut shapes: freeze flat on trays; bake from frozen, adding about 1 minute.*
- *Baked cookies: freeze fully cooled in an airtight container for up to 3 months.*
- *These cookies keep their shape and texture beautifully after freezing.*

# HWL Royal Icing Flavor and Color Guide

## *BASE ROYAL ICING (Meringue Powder)*

- 4 cups (480 g) confectioners' sugar
- 3 Tbsp meringue powder
- 6 to 8 Tbsp warm water (start with 6)

## *Method:*

1. Whisk meringue powder and water until foamy (about 30 seconds).
2. Add confectioners' sugar gradually while mixing on low speed.
3. Increase to medium and whip 4 to 5 minutes, until glossy peaks form.
4. Keep covered with plastic wrap touching the surface to prevent crusting.

## *FLAVOR RULES*

- Use oil-free extracts or emulsions (oils can break the icing).
- Stir in 1/2 to 1 tsp total flavor per batch, after you reach the right consistency.
- For homemade HWL extracts (like cocoa or vanilla), start with 1/2 tsp, taste, and adjust.
- Let icing sit 5 minutes so alcohol from extracts can evaporate.

## *SUGGESTED PAIRINGS*

- Brown Butter Golden Syrup Cookies: Maple-Vanilla Icing
- Chocolate Candy Cane Cookies: White-Chocolate Peppermint or Vanilla-Mint Icing
- Classic Vanilla Roll-Outs: Citrus Blossom (lemon or orange) Icing

## *VISUAL TIPS*

- Tint with ivory or cream gel color instead of bright white for a vintage HWL look.
- Add 1 small drop of honey or golden syrup to warm the hue and flavor.
- Use a 10 to 12 second flood consistency for smooth, shiny icing that dries firm enough to stack.

## *HWL NOTE*

*Simple ingredients, heirloom flavor, and a finish that looks beautiful on camera and on your holiday table.*

