

UB Cookie Recipe

COOKIE INGREDIENTS

(Makes one dozen UB cookies)

- 1 cup butter (softened)
- 2 tablespoons cream cheese (softened)
- 2/3 cup sugar
- 1/2 teaspoon vanilla extract
- 1 egg
- 2 ½ cups cake flour

ICING INGREDIENTS

- 2 cups confectioners sugar
- 3 tablespoons milk
- 4 teaspoons light corn syrup
- 1/2 teaspoon vanilla extract



COOKIE DIRECTIONS

Step one: Cream together the butter, cream cheese, sugar and vanilla with mixer for several minutes at a medium speed.

Step two: Reduce mixer speed to low and add egg

Step three: Add flour and mix just to incorporate

Step four: Heat oven to 350° F

Step five: Flour prep area and roll out dough to 1/4 inch thickness

Step six: Using the attached interlocking UB die-line and an exato knife, trace and cut dough

Step seven: Place cut-outs on cookie sheet and bake for 15-17 minutes

Note: Dough is best when refrigerated for 24 hours and can be used up to two weeks.

Allow dough to soften prior to rolling.

ICING DIRECTIONS

Step one: In a small bowl, stir together confectioners sugar and milk. Combine until smooth. Beat in corn syrup and vanilla extract until icing is smooth and glossy. If icing is too thick, add more corn syrup until desired consistency is achieved.

Step two: Divide a quarter of the icing into a separate bowl and use blue food coloring until you achieve that perfect UB Blue hue!

Step three: Once your cookies are cooled, they can be dipped in the white icing. Once dry, use a piping bag (or cut a hole in the bottom corner of a Ziploc bag to make your own) and pipe on the UB border with the blue icing. Suggestion - practice piping the border on a piece of paper before moving on to a real cookie.

Note: Never refrigerate decorated UB Cookies!

COOKIE CUTTING GUIDE

Use the interlocking UB below as your cutter guide for the shape of your cookie. Trim along the top thin blue line as a guide

Note: Do not trim inside the "U" or the "B". This will help the cookie maintain some stability.

