



## MINI FRUIT CUT OUT COOKIES



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If you're in the mood for a fun, colorful baking project that's both delicious and visually stunning, then fruit-shaped sugar cookies with all-natural food coloring are the perfect treat!

These cookies are sweet, soft, and flavorful, and best of all, they're decorated with a burst of colors made entirely from nature's pantry. In this post, I'll guide you step-by-step through making the cookies from scratch, then show you how to create those vibrant hues without artificial food coloring using a Chefmaster All Natural Food Coloring.

### Supplies Needed

- Standmixer w/ Whisk and paddle attachments
- Flat Spatula
- Parchment paper
- Large Baking sheets
- Chefmaster Natural Food Coloring
- Chefmaster Meringue Powder
- Piping Bags
- Bowls
- Spoons
- Scissors
- Cookie Scribe (optional)



### Ingredients

- For the Sugar Cookies:
- 1 cup / 2 sticks (226g) unsalted butter, softened to room temperature
  - 1 cup (212g) granulated sugar
  - 1 large egg, at room temperature
  - 3 to 3 1/2 cups (380g) all-purpose flour (the amount of flour you use may vary based on egg/butter types or altitude)
  - 3 tablespoons (30g) cornstarch
  - 1 teaspoon (8g) salt
  - 2 1/2 teaspoons vanilla extract
  - 1/4 teaspoon almond extract
  - 1/2 teaspoon butter extract
  - 1/2 teaspoon (2g) baking powder
- For the Icing:
- 2 lbs powdered sugar
  - 3/4 cup warm water
  - 5 tablespoons Chefmaster meringue powder
  - 1 tablespoon clear vanilla extract
  - 2 tablespoons corn syrup
  - Chefmaster Natural Food Coloring

### Instructions

For the Cookies:

1. Whisk together flour, baking powder, cornstarch, and salt in a separate bowl and set aside.

2. Using a paddle attachment, beat your butter and sugar on high speed for 2 minutes until creamed together. The time it takes may be less or more here. The color will lighten and become a pale yellow. Try to avoid over-mixing here.

3. Add your egg, vanilla, almond, and butter extract until just barely combined.  
(Can substitute or add flavorings at this step if desired) Scrape the sides of the bowl in.

4. Beat in the flour mixture to your wet ingredients a 1/2 cup - 1 cup at a time until the dough starts to form. Once all flour is combined, the texture should not be sticky (but will be soft) and should form a ball easily. If it is still sticky to the touch, add a bit more flour a tablespoon at a time. Humidity and weather can affect your flour amounts.

5. Form dough into a ball and split it into 2 equal parts. Roll your dough balls between pieces of parchment and chill in the fridge for a minimum of an hour up to 12 hours. This is a recommended "development chill" process to let the ingredients settle together.

7. Preheat oven to 375°F degrees and prepare your baking sheet with parchment paper or silicone mats.

8. Take your rolled dough out and cut out your fruit shapes using cookie cutters or a knife if you prefer to handcut, then "quick freeze" in the freezer once more until they are firm before baking. This should only be a few minutes depending on your freezer temperature.

9. For your leftover dough, while it is workable (but still cold), roll out again and cut more shapes. If your dough becomes too soft, quick freeze for a couple minutes. Try to refrain from rolling dough more than 3-4 times as it can add air bubbles and cause spreading.

10. Remove your chilled shapes and immediately bake for 8-10 minutes and remove when the cookies turn matte, and you no longer see a sheen. Leave to cool on the baking sheet for 5 minutes then place on a cooling rack until completely cool to the touch before decorating.

For the Icing:

1. Using a Whisk attachment, whisk together your meringue powder and warm water until it resembles a frothy foam on speed 4 -about 1-2 minutes.

2. Once foamed/bubbly and your vanilla until combined.

3. Slowly add in your powdered sugar a cup at a time until all your powdered sugar is added. Start on low and then slowly increase your mixer speed to speed 4 until it starts to thicken.

4. While your mixer is on, add in the corn syrup and mix until you reach stiff peaks.

5. Once finished mixing, your results should be a thick and fluffy royal icing. It should not have any flow to it, aka. stiff peaks.

6. You may now split the icing into bowls for coloring and/or change of consistencies. For more creativity and taste, use extract to add different flavors to your colors. It's a great idea to have two piping bags of each color. One has a thick consistency for details and outlining, the other as a thin consistency for flooding/filling in.

#### Decorating

1. After distributing your icing and coloring it to your liking, pour into your piping bags. Use a bag tie or tie off to seal the open end. For these, the colors used were: Natural Yellow, Natural Dark Green, Natural Pink, Natural Red, Natural Sunset Orange, Natural Black, and Natural Brown

2. Prepare by outlining your cookies in a thicker consistency of the color of your choosing, let dry for a few minutes then go back in to flood with a thin consistency with the same color. For faster drying, place your wet cookies in front of a fan.

3. Once your cookies first layer has dried enough that it has a "skin", you may now pipe on your details, such as the seeds, leaf details and more.

4. Let your cookies dry for at least 12 hours before packaging. Full drying time may be more or less dependent on your humidity and if you are using a fan or not.

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