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PERFECT ROLL-OUT HEART SUGAR COOKIES



These cookies are soft, delicious, and actually hold their shape! No spreading, no puffing—just perfect edges and a buttery, sweet flavor.

Ingredients:

Sugar Dough

- 4 cups all-purpose flour (500g)
- 1 cup unsalted butter, slightly softened (226g)
- 1 cup powdered sugar (120g)
- ¾ cup granulated sugar (150g)
- 2 large eggs
- 2 tsp vanilla extract
- 1 tsp almond extract
- 1 tsp baking powder
- ½ tsp salt

Royal Icing:

- 2 lbs. powdered sugar
- ¾ cup warm water
- 5 Tbsp Chefmaster Deluxe Meringue Powder
- 1 Tbsp clear vanilla extract
- 2 Tbsp corn syrup
- Chefmaster Natural Liqua-gel® Food Coloring

Tools & Utensils:

- Stand mixer (with both whisk and paddle attachments)
- Flat Spatula
- Parchment paper
- Large Baking sheets
- Piping Bags

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DELICATE PINK FLORAL
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Bowls
Spoons
Scissors
Cookie Scribe or toothpick (optional)

Preparation

To make the cookies:



1. *Mix it up!* Beat the butter, powdered sugar, and granulated sugar together until it's light and fluffy—about 2 minutes. Add the eggs, vanilla, and almond extract, and mix until smooth.
2. *Add the dry stuff.* In a separate bowl, whisk together the flour, baking powder, and salt. Slowly add it to the butter mixture, mixing until just combined.
3. *Chill out.* Divide the dough in half, flatten into discs, and wrap in plastic wrap. Refrigerate for at least 30 minutes (or up to 24 hours if you're the plan-ahead type).
4. *Roll and cut.* Preheat oven to 350°F (175°C). Roll out the dough to ¼ inch (6mm) thickness on a lightly floured surface. Cut out your favorite heart shapes!
5. *Bake to perfection.* Place cookies on a parchment-lined baking sheet and bake for 7 minutes—just until the edges are set but not browned.
6. *Cool & decorate!* Let cookies cool on the baking sheet for a few minutes, then move to a wire rack. Frost, sprinkle, or eat them straight off the tray.

To make the icing:

1. *Whisk it up!* 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. *Make it flavorful.* Once foamed/bubbly add your vanilla until combined.
3. *Add the dry stuff.* 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. *Softness tip.* While your mixer is on, add in the corn syrup and mix until you reach stiff peaks.
5. *Perfect finish.* Once finished mixing, your results should be a thick and fluffy royal icing. It should not have any flow to it, aka. stiff peaks.

To color your icing:

1. *Let the fun begin!* Split the icing into bowls for coloring and/or change of consistencies. It is 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.
2. *Create your color palette.* Use your Chefmaster food coloring in the proportions below to create these lovely hues.





3. *Bag it.* 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.

To decorate your cookies:

1. *Outline.* Prepare by outlining your cookies in a thicker consistency of the color of your choosing, let dry for a few minutes.
2. *Fill.* 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. *Rest and relax.* Let your cookies dry for at least 12 hours before packaging. Full drying time may vary based on the level of humidity in your kitchen and if you are using a fan or not. Your cookies are now ready to enjoy or package for future use

These cookies are sturdy enough for decorating, soft enough to love, and completely foolproof. Enjoy!

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