Brown Sugar Cookie Stars with Royal Icing



1 ¼ cups unsalted butter, softened

1 cup sugar

1 cup packed light brown sugar

2 large eggs

1 Tbsp. vanilla extract

4 cups flour, plus more for work surface

1 tsp baking powder

½ tsp salt

Assorted gold candy sprinkles

Royal Icing

3 cups unsifted powdered sugar

¼ cup water, plus more as needed

2 Tbsp. meringue powder

1 tsp vanilla extract

Beat butter and both sugars in a bowl or mixer until creamy. Add eggs and then vanilla after each is mixed thoroughly. Stir together flour, baking powder and salt in a large bowl. Gradually add to butter mixture.

Divide dough into 4 equal portions and flatten each to ½ inch thick discs. Wrap each in plastic and chill 30 minutes.

Working with one disc at a time, place on a lightly floured work surface and roll to a ¼-inch thickness. Cut with assorted sizes of star-shaped cookie cutters. Arrange 1-inch apart on 2 baking sheets lined with parchment paper. Chill 30 minutes while preheating oven to 350 degrees then bake for 8-10 minutes or until cookie edges begin to brown. Transfer cookies to wire racks and cool completely for up to 30 minutes.

Beat together all Icing ingredients in a bowl or mixer until smooth and stiff scraping down sides of bowl as needed. Gradually add additional water until you get a desired consistency. Spoon mixture into a piping bag fitted with desired tip and pipe onto cookies.

Store in an airtight container for up to a week.