



Red, White & Blue Sugar Cookie Stars

Festive and fun!

Ingredients

Vanilla Cookies (White)

- 1¼ cups [Pamela's All-Purpose Flour Artisan Blend](#) (Note: this flavor uses less flour than the other flavors)
- ½ tsp baking powder
- ½ cup sugar
- ¼ cup powdered sugar
- ½ tsp salt
- ½ cup butter* or butter substitute, chilled
- 1 egg*, large or egg replacer equivalent
- 1 tsp vanilla

Raspberry Cookies (Red)

- 1½ cups [Pamela's All-Purpose Flour Artisan Blend](#)
- ½ tsp baking powder
- ¼ cup powdered sugar
- ½ cup sugar
- ½ tsp salt
- ½ cup butter* or butter substitute, chilled
- 1 egg* or egg replacer equivalent
- 3 TBSP seedless raspberry jam
- 1 tsp vanilla
- ½ tsp red food coloring (Optional - will result in a brighter color)

Blackberry Cookies (Blue)

- 1½ cups [Pamela's All-Purpose Flour Artisan Blend](#)
- ½ tsp baking powder
- ¼ cup powdered sugar
- ½ tsp salt
- ½ cup butter* or butter substitute, chilled
- ½ cup sugar
- 1 egg* or egg replacer equivalent
- 3 TBSP seedless blackberry jam
- 1 tsp vanilla
- ½ tsp blue food coloring (Optional - will result in a brighter color)

Decorations:

- egg wash: 1 egg yolk mixed with 1 TBSP water
- sugar crystals - white, red and blue

*recommended for best results

Directions

For each flavor, do the following:

In a medium bowl, whisk together flour, baking powder and salt, set aside. In the bowl of a stand mixer, cream butter until soft, add sugars and beat until light and fluffy. Add egg, jam (for red or blue) and vanilla, and mix until well combined.

Add dry ingredients and mix on low until dough is completely mixed, scraping down dough as needed until dough comes together.

Split dough in half. Roll one piece dough 1/8" to 1/4" thick between two pieces of sprayed parchment, wax paper or plastic wrap. Lay rolled dough on a sheet pan and store in refrigerator or freeze until stiff while making the last dough. It is easiest to cut and move dough when it is cold; it is easier to work with and will hold its shape better.

Cutting, Baking and Decorating:

Preheat oven to 350°, with rack in the center of the oven.

Working with one piece of dough at a time; remove top piece of parchment, cut out cookies in desired shapes and sizes, remove dough from around the cookies (save dough and reroll). Using a metal spatula, place cookies on a parchment-covered sheet pan to bake (leave room for cookies to expand). Lightly brush cookie tops with egg wash, then sprinkle with desired sugar crystals.

Bake one pan at a time, 8 to 13 minutes, depending on thickness, until edges are just starting to turn golden. Remove to cool on a rack. Repeat process until all cookies are cut, decorated and baked.

Storing:

Cookie dough can be stored in the refrigerator, after being rolled between the parchment, and the whole sheet pan wrapped well in plastic wrap (to avoid cookie dough from drying out), for a week, or in the freezer for three months. Baked cookies store well in cookie tins with layers of wax paper in between.

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