

Bow Cookies

Course: **Christmas Cookies, Cookies**

Servings	Prep time	Cooking time	Total time
24 servings	15 minutes	10 minutes	25 minutes

Ingredients

For the Dough:

- 200 g (7 oz) butter, softened
- 75 g (2/3 cup) powdered sugar
- 1 large egg, room temperature
- 1 tsp vanilla extract
- 1 pinch of salt
- 220 g (1 3/4 cups) all-purpose flour, sifted

For the Decoration:

- Powdered Sugar (optional)

Directions

Make the Cookie Dough:

- 1 Cream the Butter and Sugar:** Beat the softened butter and sifted icing sugar together until light and fluffy.
- 2 Incorporate Wet Ingredients:** Add the egg and vanilla extract to the creamed mixture, blending thoroughly until smooth.
- 3 Mix in Dry Ingredients:** Gradually fold in the sifted flour and salt. Mix just until combined to avoid overworking the dough. It should be soft but not sticky.

Chill the Dough:

- 4** If the dough feels too soft to pipe immediately, refrigerate it for 15-20 minutes.

Shape and Bake:

- 5** Preheat your oven to 175°C (350°F) and line a baking sheet with parchment paper. Transfer the dough to a piping bag fitted with a star tip or large round tip.
- 6** Pipe small "bow" shapes onto the prepared baking sheet. To create bows, pipe two loops with a center pinch.
- 7** Bake for 10-12 minutes or until the edges are lightly golden. Let the cookies cool on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.

8 Dust with powdered sugar or drizzle with melted chocolate for a festive touch.