

Raspberry Buttercream Flower Sugar Cookies

Prep Time: 20 minutes

Chill Time: 30-60 minutes

Bake Time: 10-12 minutes

Servings: 10-12 cookies

Ingredients

Sugar Cookies

115 g butter

100 g sugar

1 egg

1 tsp vanilla extract

220 g flour

1/2 tsp baking powder

Pinch of salt

Buttercream

100 g butter

180 g powdered sugar

1-2 tbsp milk or cream

1/2 tsp vanilla extract

Pinch of salt

Optional

Freeze-dried raspberry powder

Food coloring

Fresh raspberries

Directions

1. Cream butter and sugar until light and fluffy. Add egg and vanilla.
2. Mix flour, baking powder, and salt. Combine with wet ingredients.
3. Chill dough 30-60 minutes.
4. Roll out dough, cut shapes, and chill again briefly.
5. Bake at 175-180°C for 10-12 minutes until pale.
6. Beat butter and powdered sugar for frosting. Add milk, vanilla, and optional raspberry powder.
7. Decorate cooled cookies with buttercream and optional raspberries.