

Ghost Sugar Cookies



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- $\frac{2}{3}$ Cup Whole Milk
- 3 cups [Flourish Flour](#)
- $\frac{1}{2}$ tsp baking soda
- $\frac{3}{4}$ tsp baking powder
- $\frac{3}{4}$ tsp kosher salt
- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 1 $\frac{1}{2}$ tsp vanilla
- $\frac{1}{2}$ tsp almond extract
- 1 large egg
- $\frac{1}{4}$ cup milk

Instructions

1. Preheat oven to 350F. Line baking sheets with parchment paper
2. In medium bowl whisk together flour, baking soda, baking powder, and salt.
3. In a large bowl beat together butter and sugar on medium-high 3-4 minutes until pale and fluffy.
4. Reduce speed to medium. Add vanilla, almond extract, egg, and milk; mix to combine. Reduce speed to low.
5. Gradually add dry ingredients, mix until combined. Transfer dough to a work surface. Knead to form a ball. If desired, cover with plastic wrap and chill until ready to use.
6. Dust work surface and a rolling pin with powdered sugar. Roll dough to $\frac{1}{4}$ inch thickness. Cut out shapes with desired cookie cutters. Decorate as desired. Place 1 inch apart on baking sheet. Bake 8-10 minutes until bottoms are lightly browned. Transfer to baking rack to cool. Decorate as desired.