Thank you to Creative Gourmet for the recipe!

Piano Key Cookies

Ingredients

Sugar Cookie Dough
12 oz. Unsalted Butter
2 cups Granulated Sugar
4 large Eggs (room temperature)
1 tsp. Vanilla Extract Pure
5 cups All Purpose Flour
2 tsp. Baking Powder
1 tsp. Salt

Royal Icing
4 large Egg whites
4 cups Powdered Sugar
1 tsp. Coconut Extract (or any clear extract)
Black food coloring (gel works best)

*NOTE- if you are not comfortable with raw eggs, use a royal icing recipe that uses meringue powder such as (https://sallysbakingaddiction.com/royal-icing/)

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Preparation

1. In a bowl, whisk together flour, baking powder and salt.
2. In the bowl of a stand mixer fitted with a paddle attachment, cream together butter and sugar. Add eggs. Mix just until combined.
3. Add vanilla and dry ingredients to mixer. Mix on low speed just until dough comes together. Chill dough for at least two hours or overnight.
4. On a lightly floured surface, roll dough out until 1/3” thick. Use a rectangular cookie cutter to cut out cookies.
5. Place cookies on a parchment lined sheet tray. Bake in a 325F degree oven just until light golden brown around the edges, about 8 minutes. Cool cookies completely.
6. To prepare royal icing: beat egg whites in a mixer fitted with a whisk attachment until foamy. While mixing on medium speed, gradually add sugar and extract. Beat at high speed until thickened.
7. Separate 1/3 of the royal icing into a bowl and tint with black gel food coloring (if using gel, it should be only a “drop” or two of coloring). Place black and white royal icing in separate pastry bags with fine tips or a squeeze bottle with a fine tip.
8. Using black icing, pipe the outline of the piano keys (see picture) and fill in the “sharps and flats”. Use white piping bag to fill in remaining keys. Allow frosting to set.

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