

DOZEN BAKERY

SUGAR COOKIES



At Dozen Bakery, delightfully decorated sugar cookies aren't just for the December holidays. Each Groundhog Day, the Nashville, Tennessee, restaurant celebrates the anniversary of its opening with playful sugar cookies in the shape of groundhogs—complete with cute top hats and scarves.

Though it began as a holiday cookie pop-up business before opening as a full-time store in 2015, there's much more than sweets at this AAA Two Diamond-rated (💎) bakery. The breakfast, lunch and weekend brunch menus offer sandwiches, tartines and fresh salads. Just know that it will be hard to resist the smell of fresh-baked scones, muffins and cookies filling the restaurant.

INGREDIENTS:

16 ounces unsalted butter, softened
15 ounces sugar
2 teaspoons lemon zest
2 eggs
2 teaspoons vanilla
28 ounces all-purpose flour
1 teaspoon kosher salt

METHOD:

1. Heat oven to 350 F.
2. In a mixing bowl, cream butter, sugar and zest together until light in color. Scrape down bowl as needed.
3. With mixer going, add eggs and then vanilla, scraping bowl down as needed. Mix until combined.
4. In a separate bowl, sift salt into flour. With mixer turned off, add flour mixture to butter mixture. Mix until combined, scraping down bowl as needed.
5. Roll out dough until 1/4 inch thick. Refrigerate at least an hour.
6. Cut dough into desired shape. Refrigerate until cold, at least 20 minutes.
7. Bake for 12-15 minutes, rotating halfway through, until edges are golden brown.
8. Decorate as desired.

YIELD:

12-24 cookies, depending on the size and shape of your cookie cutters



Note: Dough scraps can be combined and rolled out a second time to maximize usage using steps 5-7.

Recipe courtesy of Dozen Bakery.

For more tips on making the holidays special, see your November/December issue of *AAA Living*.