

## **Pâte Sucrée Pansy Cookies**

*taken from the Cook Street French Pastry Techniques Study Manual*

2 large eggs cold  
1 t. vanilla extract  
12 oz. all-purpose flour  
4 oz. sugar  
1/2 t. baking powder  
8 oz. unsalted butter, cold and cut into 1/2 inch cubes  
1/8 t. salt

Combine the eggs and vanilla and set aside. Combine the flour, baking powder, salt and sugar in the bowl of a stand mixer. Add the butter to the flour mixture and mix on low speed until the butter is broken into small pieces. While the mixer is running add the egg mixture in a steady stream. Stop the mixer as soon as the dough comes together. Knead a few times by hand until the dough comes together in a ball. Wrap in plastic wrap and chill for at least an hour. For cookies, roll out the dough into about an 1/8 inch and cut with a cookie cutter. Bake the cookies at 375 degrees for about 5 to 8 minutes or until slightly browned. Let cool completely.

Make the royal icing and flood the tops of the cookies with the icing. Smooth with an offset spatula. Let icing dry for at least 30 minutes or until firm to the touch.

Make a batch of buttercream frosting and color a small amount yellow, set aside. Divide the remaining buttercream in half and color one half light purple and the other half a slightly darker purple.

With a petal tip, the wide part of the tip down, pipe two petals of light purple and then two additional light purple petals on top of the original two petals. With the same size tip pipe a darker purple petal around the bottom of the petals in the other direction. Fill the middle hole with a dot of bright yellow frosting.

Let the cookies dry for about 30 minutes before storing in an airtight container. Store in the refrigerator for several days. These cookies can even be frozen for several weeks.