



Cross sugar cookies are a flavorful twist on the classic sugar cookie, distinguished primarily by their decorative cross design, which can hold deep personal and cultural significance. These [cookies](#) start with a simple sugar cookie base, characterized by a perfect balance of sweetness and a tender, buttery crumb. The creativity of cross sugar cookies lies in their customization; the cross can be crafted using a variety of techniques, from icing and fondant to embossing with intricate molds.

Whether baked during religious festivities like Easter or Christmas, or given as heartfelt gifts, cross sugar cookies symbolize love, faith, and tradition. Their versatility in design, paired with their delectable taste, makes them a cherished treat for any occasion.

Essential Ingredients for the Perfect Cross Sugar Cookies

Creating the perfect cross sugar cookies begins with gathering the right ingredients. Here is a list of essentials you'll need for a classic batch:

1. **All-purpose flour:** The foundation of any good cookie, all-purpose flour provides structure and texture to your dough. Ensure you measure it accurately to achieve the perfect consistency.
2. **Granulated sugar:** This not only sweetens the dough but also influences its texture. It's crucial for creating that coveted traditional sugar cookie taste.
3. **Unsalted butter:** Softened to room temperature, butter contributes richness and flavor. It's essential to use unsalted butter to control the amount of salt in your recipe.
4. **Eggs:** These bind the ingredients together and help the cookies rise. Fresh, high-quality eggs make a noticeable difference in taste and texture.
5. **Vanilla extract:** For that extra hint of flavor, vanilla extract is a must. It complements the sweet notes of the sugar cookie, enhancing its aroma and taste.
6. **Baking powder:** A leavening agent that helps cookies rise and remain soft.
7. **Salt:** Just a pinch to balance the sweetness and bring out the flavors.

With these core ingredients in hand, you're well on your way to crafting delicious cross sugar cookies that will delight both your senses and your guests.

Step-by-Step Guide to Making Cross Sugar Cookies



from Scratch

Preparing the Dough

1. Gather Your Ingredients

- 2 $\frac{3}{4}$ cups of all-purpose flour
- 1 cup unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 teaspoons vanilla extract
- $\frac{1}{2}$ teaspoon salt
- 1 large egg

2. Cream the Butter and Sugar

- In a large bowl, use an electric mixer to beat the butter and sugar together until light and fluffy. This typically takes about 2-3 minutes.

3. Add the Egg and Vanilla

- Mix in the egg and vanilla extract until well combined. Make sure the mixture is smooth and cohesive.

4. Combine Dry Ingredients

- In a separate bowl, whisk together the flour and salt.

5. Mix the Wet and Dry Ingredients

- Gradually add the dry ingredients to the wet mixture, beating on low speed until the dough forms a cohesive ball.

Cutting and Baking the Cookies

1. Preheat the Oven

- Set your oven to 350°F (175°C) and let it preheat while you prepare the cookies.

2. Roll Out the Dough

- On a lightly floured surface, roll the dough to about $\frac{1}{4}$ -inch thickness.

3. Cut Out the Cross Shapes



- Use a cross-shaped cookie cutter to cut out your cookies. Carefully transfer them to a baking sheet lined with parchment paper.

4. **Bake the Cookies**

- Place the baking sheet in the preheated oven and bake for 8-10 minutes, or until the edges are golden brown.

Decorating the Cookies

1. **Prepare the Icing**

- Combine 1 cup of powdered sugar with 2-3 tablespoons of milk in a bowl, mixing until smooth. Add food coloring if desired.

2. **Decorate Each Cookie**

- Once the cookies have cooled, use a piping bag or a small spoon to apply the icing. Get creative with designs to give each cookie a unique look!

3. **Allow the Icing to Set**

- Let the cookies sit until the icing is fully dry before serving or packaging them.

Enjoy your homemade cross sugar cookies, perfect for any celebration!

Tips for Using a Cross Cookie Cutter to Achieve Perfect Shapes

Achieving consistent, perfectly shaped cross sugar cookies is as much about technique as it is about tool quality. Here are some steps to help you master the use of a cross cookie cutter:

1. **Flour the Cutter:** To prevent sticking, dust your cookie cutter with a light layer of flour before each use. This will help ensure clean edges and make it easier to release the dough.
2. **Roll Evenly:** Roll out the cookie dough to a uniform thickness. Aim for about ¼ inch thick to provide the ideal balance between a soft interior and a crisp edge.
3. **Firm Dough:** Make sure the dough is well-chilled before cutting. A firm dough is less likely to tear or warp, keeping your cross shapes precise.
4. **Press Firmly:** Apply consistent pressure when cutting the dough. This will help yield



sharp edges on your cookies and a definitive cross shape.

5. **Lift Carefully:** Gently lift the cutter away, and use a spatula to transfer the cookie shapes to your prepared baking sheet. This prevents any distortion that might occur if picking them up by hand.
6. **Re-roll Scraps:** Gather scraps and re-roll them gently. Avoid over-kneading, as this can make the cookies tough. Chill the dough briefly if it becomes too soft to cut cleanly.

By following these steps, each cross sugar cookie will emerge from baking looking neat and evenly shaped, ready to be decorated as you wish.

Cross Sugar Cookies Recipe: Simple and Delicious

Ingredients

- 2 $\frac{3}{4}$ cups all-purpose flour
- 1 cup unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 pinch of salt

Instructions

1. Prepare Your Workspace

- Preheat the oven to 350°F (175°C).
- Line baking sheets with parchment paper for easy removal.

2. Mix the Dough

- In a large bowl, cream together the butter and sugar until light and fluffy.
- Add eggs one at a time, mixing well after each addition.
- Stir in vanilla extract and beat until smooth.

3. Incorporate Dry Ingredients

- Gradually fold in the flour and salt, mixing just until combined to avoid overworking the dough.
- Wrap the dough in plastic wrap and chill for at least an hour.



4. Shape the Cookies

- Roll out the chilled dough on a floured surface to about 1/4 inch thickness.
- Use a floured cross-shaped cookie cutter to cut out shapes.
- Space shapes on prepared baking sheets and chill them again for a few minutes to ensure they hold their shapes.

5. Bake to Perfection

- Bake in the preheated oven for 8-10 minutes or until the edges are slightly golden.
- Cool on the baking sheet for a few minutes before transferring to a wire rack.

Optional Decoration

- **Icing:** Mix powdered sugar, milk, and vanilla. Drizzle or pipe on cooled cookies.
- **Sprinkles:** Add before the icing sets for a colorful touch.

Enjoy crafting these simple and delicious cross sugar cookies for any occasion!

Decorating Cross Sugar Cookies for Special Occasions

The decoration phase is where your creativity can truly flourish, transforming simple cookies into stunning works of art. Here's a step-by-step approach to decorate cross sugar cookies for special occasions:

1. **Gather Your Supplies:** Start with essentials like royal icing or fondant, food coloring, piping bags, and various decorating tips. Optional tools include edible glitter, sprinkles, and paintbrushes for intricate details.
2. **Prepare the Icing:** If using royal icing, divide it into separate bowls. Add food coloring to each bowl to achieve your desired colors. Ensure the icing consistency is right for both flooding (thinner) and detailing (thicker).
3. **Outline the Crosses:** Use a piping bag with a small tip to outline the edges of each cookie. This creates a barrier for the flooding icing and ensures neat borders.
4. **Flood the Cookies:** Fill in the outlined spaces with thinner icing. A squeeze bottle or piping bag with a larger tip can be helpful. Gently use a toothpick to spread the icing evenly and pop any bubbles.
5. **Add Details:** Once the base layer dries, switch to a smaller tip for adding details like dots, lines, or text. Alternatively, use fondant cutouts for simpler decorations.
6. **Finish with Embellishments:** Enhance your design with edible glitter or sprinkles. If using paintbrushes, dip them in metallic food paint for a sophisticated touch.



7. **Dry and Store:** Allow the decorated cookies to dry completely. Store them in an airtight container to maintain freshness for your special occasion.

Whether celebrating a religious event or giving them as heartfelt gifts, these beautifully decorated cross sugar cookies will be a cherished part of the occasion.

How to Make Cross Cookies for Baptism Celebrations

Planning and Preparation

- **Gather Ingredients:** Ensure you have all the ingredients needed for your cookie recipe, including flour, sugar, butter, eggs, and vanilla extract.
- **Select Decorations:** Choose decorative elements that suit the theme of the baptism, such as pastel-colored sprinkles, edible glitter, or fondant embellishments.
- **Organize Equipment:** Prepare cookie cutters, baking sheets, and decorating tools such as piping bags and tips.

Baking the Cookies

- **Preheat the Oven:** Set your oven to 350°F (175°C) and line your baking sheets with parchment paper.
- **Prepare the Dough:** Follow your favorite cross sugar cookie recipe, ensuring your dough is chilled for easy handling.
- **Cut and Shape:** Roll the dough to 1/4 inch thickness on a floured surface and use a cross cookie cutter to shape the cookies.
- **Bake:** Place the cookies on the prepared sheets and bake for 10-12 minutes until the edges are lightly golden.

Decorating Your Cross Cookies

- **Choose Icing:** Prepare royal icing or your preferred type of icing for decorating.
- **Tint and Pipe:** Divide the icing into several bowls, tint each with your chosen colors for the baptism theme, and transfer to piping bags.
- **Apply Icing:** Outline the cookies with icing and flood the center, using a toothpick to spread the icing evenly.
- **Add Details:** Decorate with additional elements such as sugar pearls, crosses, or names of the baptized.



Presentation Tips

- **Display Creatively:** Arrange the cookies on a beautiful platter or in decorative boxes for a touching presentation.
- **Gift Packaging:** Consider packaging the cookies in individual favor bags as gifts for guests, tied with ribbon in coordinating colors.
- **Personalization:** Add a personalized touch by including a small, printed note or message with each cookie package, celebrating the occasion.

Where to Find Cross Cookies Near Me: Your Local Guide

Sometimes, you may want to enjoy cross sugar cookies without the baking fuss. Local bakeries often offer custom cookie orders, including cross-shaped varieties. Check out local bakery reviews online to find a shop that matches your style and budget.

Farmer's markets are another great place to discover unique cookie vendors, often offering home-baked quality. Don't forget to explore social media for small business bakers who specialize in custom cookies.

Finding a local baker not only saves time but also supports small businesses in your community.

Simple Cross Sugar Cookies Recipe for Beginners

Ingredients

- 2 1/2 cups all-purpose flour
- 1 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt

Instructions

1. **Prepare the Oven and Baking Sheets**



- Preheat your oven to 350°F (175°C).
- Line your baking sheets with parchment paper.

2. **Mix the Wet Ingredients**

- Cream together the softened butter and granulated sugar until light and fluffy.
- Add in the eggs one at a time, beating well after each addition.
- Stir in the vanilla extract until well blended.

3. **Combine the Dry Ingredients**

- Gradually add the flour and salt to the wet mixture.
- Mix just until combined to avoid overworking the dough.

4. **Chill the Dough**

- Wrap the dough in plastic wrap.
- Refrigerate for at least one hour to make it easier to roll and cut.

5. **Roll and Cut the Dough**

- On a lightly floured surface, roll out the dough to approximately 1/4 inch thickness.
- Use a cross cookie cutter to cut out shapes, re-rolling scraps as needed.

6. **Bake the Cookies**

- Place the cut cookies on the prepared baking sheets, spacing them 1 inch apart.
- Bake for 10-12 minutes, or until the edges are lightly golden.
- Allow cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

By following these simple steps, even novice bakers can create delightful cross sugar cookies that are perfect for any occasion.

Easy Cross Sugar Cookies: Quick and Fun to Make at Home

Ingredients Needed

- 2 cups all-purpose flour
- 1/2 cup unsalted butter, softened



- 3/4 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt

Instructions

1. Prepare the Dough

- In a mixing bowl, cream the butter and sugar until light and fluffy.
- Beat in the egg, followed by the vanilla extract.
- In a separate bowl, whisk together the flour, baking powder, and salt.
- Gradually incorporate the dry ingredients into the wet mixture.

2. Chill and Roll Out

- Wrap the dough in plastic wrap and refrigerate for at least 30 minutes.
- Once chilled, roll out the dough on a lightly floured surface to approximately 1/4 inch thickness.

3. Cut and Bake

- Use a cross-shaped cookie cutter to cut out shapes.
- Place cookies on a baking sheet lined with parchment paper.
- Bake in a preheated oven at 350°F (175°C) for 9-11 minutes, until edges are lightly golden.

4. Cool and Decorate

- Allow cookies to cool on the baking sheet for a few minutes before transferring to a wire rack.
- Decorate as desired once completely cooled.

Tips for Success

- **Flour Your Cutter:** Dust your cookie cutter with flour to prevent the dough from sticking.
- **Avoid Overbaking:** Keep a close eye on the cookies to avoid overbaking, which can lead to dryness.
- **Get Creative:** Use different toppings or colored sugars to personalize your cookies.



With these straightforward steps, you can create delightful cross sugar cookies that are perfect for any occasion. Enjoy the process and the delicious results!

Best Icing and Frosting Ideas for Cross Sugar Cookies

Whether you're decorating for a festive event or a simple family gathering, choosing the right icing or frosting can elevate your cross sugar cookies. Below are a few popular choices and steps for making them:

Royal Icing

1. **Ingredients:** Mix 4 cups of powdered sugar, 3 tablespoons of meringue powder, and 9 tablespoons of warm water.
2. **Instructions:** Beat the mixture on low speed until it forms a smooth, glossy icing. If the icing is too thick, add water a teaspoon at a time until you reach the desired consistency.
3. **Application:** Use piping bags for precise decoration. Outline your design first, then flood the inner sections for a smooth finish.

Cream Cheese Frosting

1. **Ingredients:** Combine 8 oz of cream cheese, 1/2 cup of unsalted butter, 4 cups of powdered sugar, and 1 teaspoon of vanilla extract.
2. **Instructions:** Beat the cream cheese and butter together until fluffy. Gradually add powdered sugar and vanilla, mixing until creamy.
3. **Application:** Spread this frosting with a spatula or use a piping bag for more intricate designs. It pairs well with a dusting of cinnamon or nutmeg for a warm flavor.

Glaze Icing

1. **Ingredients:** Stir together 1 cup of powdered sugar, 2-3 tablespoons of milk, and 1/2 teaspoon of vanilla extract.
2. **Instructions:** Whisk the ingredients until smooth. Adjust the thickness with milk as needed.
3. **Application:** Dip the tops of the cookies or use a spoon to drizzle over the cookies. Allow the glaze to harden before stacking.



Buttercream Frosting

1. **Ingredients:** Mix 1 cup of unsalted butter, 3-4 cups of powdered sugar, 2 tablespoons of heavy cream, and 1 teaspoon of vanilla extract.
2. **Instructions:** Beat the butter until creamy, then gradually incorporate powdered sugar. Add heavy cream and vanilla, mixing until light and fluffy.
3. **Application:** Use a piping tip for various textures or smooth on with a spatula for a classic finish.

Choosing the right icing and following these simple steps will ensure your cross sugar cookies are as delicious as they are beautiful.

Creative Variations of Cross Sugar Cookies for Different Events

Steps to Create Unique Cross Sugar Cookies

1. **Choose a Theme:** Start by determining the theme of your event, whether it's a wedding, Easter, or a baptism. This will guide your choice of colors and decorations.
2. **Select Flavor Enhancements:** To add a twist to the traditional sugar cookie flavor, consider incorporating extracts like almond, lemon, or orange. Alternatively, add spices such as cinnamon or nutmeg to the dough for a seasonal touch.
3. **Experiment with Dough Textures:** Swap a portion of the all-purpose flour with almond meal or coconut flour for a nutty flavor and slightly coarse texture that complements the sweetness of the cookie.
4. **Decorate with Innovative Icing Techniques:** Try different icing techniques like ombre, watercolor, or splatter for a modern look. Use piping tips to add texture, such as ruffles or basketweave patterns.
5. **Include Edible Decorations:** Incorporate decorative elements like edible flowers, gold leaf, or metallic food paints for an upscale appearance. These are especially fitting for weddings or milestone anniversaries.
6. **Create Personalized Messages:** Use food-safe pens to write personalized messages or names on the cookies. This personal touch turns each cookie into a memorable keepsake.
7. **Package Thoughtfully:** Finally, consider your presentation. Use decorative boxes or bags and label them with custom tags that match the event's theme, enhancing the festive touch of your cross sugar cookies.



Cross Sugar Cookies vs. Traditional Sugar Cookies: What's the Difference?

Feature	Cross Sugar Cookies	Traditional Sugar Cookies
Shape	Cut into cross shapes, often for religious or ceremonial occasions	Typically round or in various festive shapes like stars or hearts
Decoration	Frequently decorated with themed icing, edible gold leaves, or specific colors	Usually decorated with simple icing or sugar sprinkles, reflecting general themes
Usage	Commonly used for specific events like baptisms, communions, or weddings	Versatile usage, including everyday treats, holidays, and parties
Flavor Additions	Sometimes includes subtle flavor enhancements like citrus zest for uniqueness	Generally a classic vanilla flavor, though can be varied for taste preference
Presentation	Often given as personalized favors, packaged individually with ribbons	Can be served on trays or platters, or packaged in bulk as gifts

Cross sugar cookies bring a distinct and personalized touch to notable occasions, while traditional sugar cookies embody versatility and simplicity for a variety of settings.

Top Tips for Storing and Preserving Cross Sugar Cookies

Proper storage is essential to maintain the freshness and flavor of your cross sugar cookies. Follow these steps to ensure they remain as delightful as the day they were baked:

- Cooling Completely:** Before storing, allow your cross sugar cookies to cool completely on a wire rack. This prevents moisture buildup that can lead to sogginess.
- Sealing in an Airtight Container:** Place the cooled cookies in an airtight container. Layer the cookies with parchment or wax paper between them to prevent sticking and maintain decoration integrity.
- Avoiding Exposure to Air:** Ensure the container is properly sealed to avoid exposure to air, which can cause the cookies to become stale.
- Refrigeration:** For iced cookies, refrigeration can help preserve the decoration. However, bring them to room temperature before serving for the best taste and texture.



5. **Freezing for Longer Preservation:** If you plan to keep the cookies for an extended period, consider freezing them. Place them in a single layer on a baking sheet to freeze initially, then transfer to a freezer-safe container or bag. Thaw at room temperature when ready to eat or decorate.

By following these steps, you'll keep your cross sugar cookies fresh and ready to enjoy for any occasion.

Conclusion

Cross sugar cookies blend the art of baking with the significance of personal and religious celebrations. Whether crafted for a baptism, communion, or any faith-based event, these cookies serve as both a sweet treat and a meaningful symbol. With endless possibilities for customization through flavors, icings, and decorations, they cater to a variety of tastes and themes. Taking the time to create these cookies reflects a personal touch that honors the occasion and delights guests. Whether you bake them from scratch or seek out local artisans, cross sugar cookies are sure to add an element of elegance and sentiment to any gathering.

Frequently Asked Questions (FAQs)

1. What is the best type of icing for cross sugar cookies?

Royal icing is a popular choice for cross sugar cookies due to its ability to harden for intricate designs, while buttercream offers a creamy alternative. For a subtle sweetness and simple finish, glaze icing can also be used.

2. Can I freeze cross sugar cookies after they are decorated?

It is best to freeze cross sugar cookies before decorating them. Once baked and cooled, wrap them tightly and store in a freezer-safe container. Thaw the cookies at room temperature before adding any decorations.

3. How far in advance can I bake cross sugar cookies?

You can bake cross sugar cookies up to two weeks in advance if stored properly in an airtight container. For optimal freshness, consider preparing the dough a day ahead and baking closer to the event date.



4. Are there gluten-free or vegan options for cross sugar cookies?

Yes, cross sugar cookies can be made gluten-free by using a gluten-free flour blend. For vegan options, substitute butter with a plant-based alternative and use an egg replacer or flaxseed meal as a binding agent.

5. How can I make cross sugar cookies for a large event?

For large events, planning is key. Prepare the dough in batches, bake ahead of time, and store the cookies in airtight containers. When ready to serve, decorate the cookies in stages to manage time effectively while ensuring uniformity.