The Second-coming + Matcha Glazed Cut-Out Sugar Cookies (w/sprinkles)



I created this post in February (obviously). I edited and uploaded all the pictures on February 1. All I had to do was actually write something and write out the directions/ingredients. And then BAM! It hit . . . morning sickness. Or rather, all-damn-day-long sickness. I have spent the last 8 weeks becoming incredibly intimidate with my toilet (sorry y'all. Reality can be gross) because I am pregnant. Holy Toledo, we're having another baby. This wasn't so much planned, to be honest. The husband still doesn't permanently live with us so getting pregnant wasn't like, on the top of my list at this juncture of my life. And, since we're in the trust tree here, I'm gonna go out on a limb and be honest and say that this has been the hardest 3 months of my life. I was excited for roughly 2 days and then the

reality of being pregnant, by myself, working full-time and taking care of a toddler hit me and I got scared. And then the nausea and extreme exhaustion hit and I got a little depressed. When food is a major part of your creative life and then you can't even bear to look at it, well, things can get rough. Below are some highlights of the last 3 months that I hope will help paint a picture as to why I'm been so m.i.a.:



1. My #1 and #2 food aversions were (and I'm only JUST not

getting over it) coffee and pasta sauce. If you know me, then you know how much that one hurt. It’s like being allergic to my two best friends in the whole world.

2. At one point during the early weeks, I dreamt that I gave birth to a frog. Ultrasounds have since shown that I will, in fact, be giving birth to a human. Huzzah!

3. Siona and I have become incredibly intimidate with matzah ball soup as that was the only thing I would/could eat for roughly a week or so. Thank Gd, my mom visited and made us jars full of it.

4. I started showing early so for the past several weeks I’ve been walking around in my normal pants/jeans only now they’re being held together by a rubber band. Keeping it classy, y’all.

5. My clock has changed entirely. 8pm is my new midnight. 5am is my new 8am and 8am is my new 11am (which means, now that food and I are starting to do the long road of relationship repair, I want to eat lunch foods at 8am. It also means I’m asleep every night at 8pm and I recently starting waking up at 5am).



So now you know why I'm posting a Valentine's Day post in March, when I should be posting about Passover. I can't say this post signals a return to blogging (see aforementioned bed time of 8pm). I wish I could say it does. I miss it a lot. I miss the outlet and the creativity and having something that's truly just mine but I can't imagine how in the world I can find the time and energy to do it. That isn't to say that

there won’t be guest posts coming up on Jewhungry as I have some amazing blogger friends who have agreed to help keep Jewhungry alive during this hiatus and for that, I am so eternally grateful. I don’t know what the future holds, all I know is Siona and I are taking things one day at a time. I can’t believe it’s almost April, which means we’ve already got 8 months down without our beloved Yonz with us full-time (seriously, military spouses, how in the WORLD do you do this!?) and we have only 5 months to go. If the past 8 months have shown us anything, it’s that there are good days, there are bad days and if I want to get through this then I’m going to have to open myself up and ask for help . . . and keep going to bed at 8pm . . . and start drinking coffee again. I do hope that you continue to check back now and again and thanks for sticking with me.



Now for the cookies! Way back in February, I thought I'd glam up the usual cut-out sugar cookie by adding a light Match tea glaze and some rainbow sprinkles. According to my co-workers, who actually ate all the cookies, they were moist, delicious and just the right amount of sweet. The cookie dough itself is not overly sweet, lending itself to be the perfect canvas for the fancy glaze and party sprinkles. And don't let the heart-shape full you. You can eat these bad boys ALL year round.



Ingredients for Cookies:

1. 3/4 cup unsalted butter, slightly softened to room temperature
2. 3/4 cup (150g) granulated sugar
3. 1 large egg
4. 2 tsp vanilla extract
5. 2 and 1/4 cups all-purpose flour
6. 1/2 teaspoon baking powder

Directions for Cookies:

1. In a large bowl using a handheld or stand mixer fitted with the paddle attachment, beat the butter until creamed and smooth – about 1 minute.

2. Add the sugar and beat on high-speed until light and fluffy, about 3 or 4 minutes. Scrape down the sides and bottom of the bowl as needed.

3. Add the egg, and vanilla and beat on high until fully combine, about 2 minutes. Scrape down the sides and bottom of the bowl as needed.

4. Whisk the flour and baking powder together in a medium bowl. Turn the mixer down to low and add about half of the flour mixture, beating until just barely combined.

5. Add the rest of the flour and continue mixing until just combined. Divide the dough into 2 equal parts. Roll each portion out onto a piece of parchment to about 1/4″ thickness. Stack the pieces (with paper) onto a baking sheet and refrigerate for at least 1 hour and up to 1 day. You must chill. If chilling for more than a couple hours, cover the top dough piece with a single piece of parchment paper.

6. Once chilled, preheat oven to 350F degrees. Line 2-3 large baking sheets with parchment paper. Transfer the cut cookie dough to the prepared baking sheet. Re-roll the remaining dough and continue cutting until all is used. If using sprinkles, apply them onto one half of the cookie.

7. Bake for 9 minutes, until very lightly colored on top and around the edges. Make sure you rotate the baking sheet halfway through bake time. I’m not kidding with the 9 minutes. Mine baked perfectly at 9 minutes. Allow to cool on baking sheet for 5 minutes, then transfer to a wire rack to cool completely before icing.

Ingredients for Decorations/Glaze:

1. Assorted sprinkles
2. 1 1/2 tbsp matcha tea powder
3. 2 cups confectioners’ sugar
4. 1/4 cup hot milk

Directions for Glaze

1. Whisk sugar, powder, and ¼ cup boiling water in a bowl until smooth.