

Cross Cookies

Project time: 1 hour

Makes approximately 18 cookies

Kitchen Supplies:

- Stand mixer with paddle attachment or handheld mixer
- Spatula
- Measuring cup
- Teaspoon
- Rolling pin
- 2 [Cross cookie cutters](#) (one being able to fit inside the other)
 - Or Cross paper templates (see tip #1)
- Baking sheet
- Parchment paper

Ingredients:

- 1 C. sugar
- 2 sticks salted butter
- 1 egg
- 2 Tsp. vanilla extract
- 3 C. all-purpose flour
- 10-12 Jolly Ranchers- crushed

For a class/group setting:

- Portion out cookie dough for each student.
- Have a set of cookie cutters or paper templates for each student.
- Crush candy and have a portion of each color for each student.
- You could have a mini baking sheet for each student to add their cookies to.

Tips:

Tip #1- If you don't have a Cross cookie cutter, you can cut out the Cross template included with this tutorial. Place the template on the cookie dough, and use a paring knife to cut out the Cross from the dough. Use the smaller Cross template to cut out the inner part of your Cross cookies.

Tip #2- Use a toothpick to help lift the center piece of cookie dough from the Cross.

Tip #3- To crush the Jolly Ranchers, unwrap the candies and place each color in separate ziplock bags and use a rolling pin or hammer to crush. The crushed pieces don't have to be a fine powder; they'll melt just fine.

Steps:

1. Preheat oven to 350 F. Cream butter and sugar at medium speed for 2-3 minutes. Add egg and vanilla extract, and mix on low speed until just combined.
2. Add flour, one cup at a time, while mixing on low speed until just combined. On the last cup, mix until dough starts to pull away from bowl.
3. Lightly flour a surface. Using your hands, form the dough into a ball. Flatten it on the floured surface and lightly flour the dough. Roll out dough to ¼" thickness.
4. Use the large Cross cutter or paper template (**see tip #1**) to cut out your cookies. Place on a parchment-lined baking sheet.
5. Once cookies are on baking sheet, use the smaller Cross cutter or template to cut out the center of each cookie. Remove the center piece of cookie dough. (**see tip #2**)
6. Sprinkle a little flour inside the Cross cutout (this will keep candy from sticking to the parchment paper.) Use your fingers or a small spoon to put crushed Jolly Ranchers (**see tip #3**) into the mini Cross cavity, one color at a time. Try not to get any on the dough.
7. Bake in preheated oven for 8 minutes.
8. Allow cookies to cool on pan for 5 minutes before removing parchment and cookies to a cooling rack. Once completely cooled, cookies will come easily off of the parchment paper.

You're finished!