

# Stained Glass Cross Cookies



All Ages



1 hour

## You will need:

- Kitchen Aid with paddle attachment or hand held mixer
- Spatula
- Measuring cup
- Teaspoon
- Rolling Pin
- 2 Cross Cookie Cutter (one being able to fit inside the other) or Cross paper templates (see tip #1)
- Baking Sheet

## Recipe:

- Makes approx. 18 cookies
- 1 c. sugar
  - 2 sticks salted butter
  - 1 egg
  - 2 tsp. vanilla
  - 3 c. all-purpose flour
  - 10-12 Jolly Ranchers
- Bake at 350° F for 8 minutes

## Tip #1

If you don't have a cross cookie cutter you can cut out the cross template included with this tutorial, place it 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

To crush the Jolly Ranchers candy, place unwrapped candies in ziplock bags and use a rolling pin or hammer to crush. The crushed pieces don't need to be fine powder, they'll melt just fine.



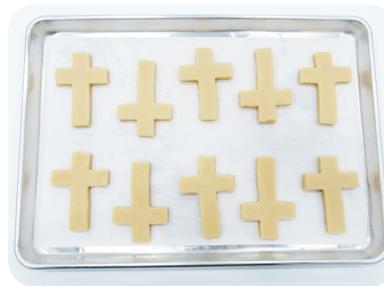
**1:** Preheat oven to 350°F Cream **butter** and **sugar** at medium speed for 2-3 minutes. Add **egg** and **vanilla** and mix on low speed until just combined.



**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 parchment paper surface. Using your hands, form dough into a ball. Flatten it on the floured surface and lightly flour the dough. Roll out dough to 1/4" thickness.



**4:** Use the large cross cutter or paper template (see tip #1) to cut out your cookies. Place on baking sheet with parchment paper.



**5:** Once cookies are placed on baking sheet, use the smaller cross cutter or template to cut out the center of each cookie.

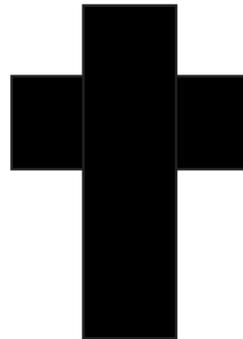
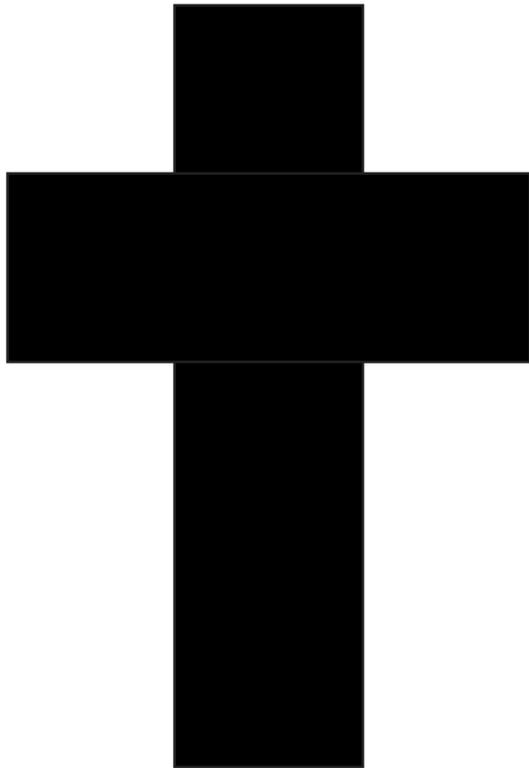


**6:** Sprinkle a little flour inside the cross cutout. (this will keep candy from sticking to the wax paper) Use your fingers or small spoon to put crushed **jolly ranchers** (see tip #2) into the mini cross cavity, one color at a time. Try not to get any on the dough. Bake in a preheated oven for 8 minutes.



**7:** Allow cookies to cool on pan for 5 minutes before moving the parchment and cookies to a cooling rack. Once completely cool, cookies will come easily off of the parchment paper.

# Cross Templates



# Lesson



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