

Stained Glass Cross Cookies



All Ages



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.



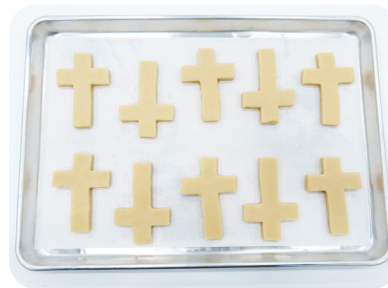
1: Preheat oven to 350°F Cream **butter** and **sugar** at medium speed for 2-3 minutes. Add **egg** and **vanilla** and mix on low speed until just combined.



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.

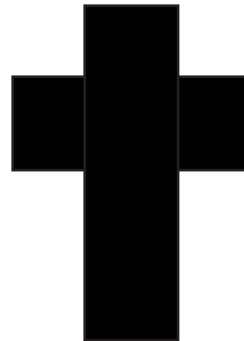
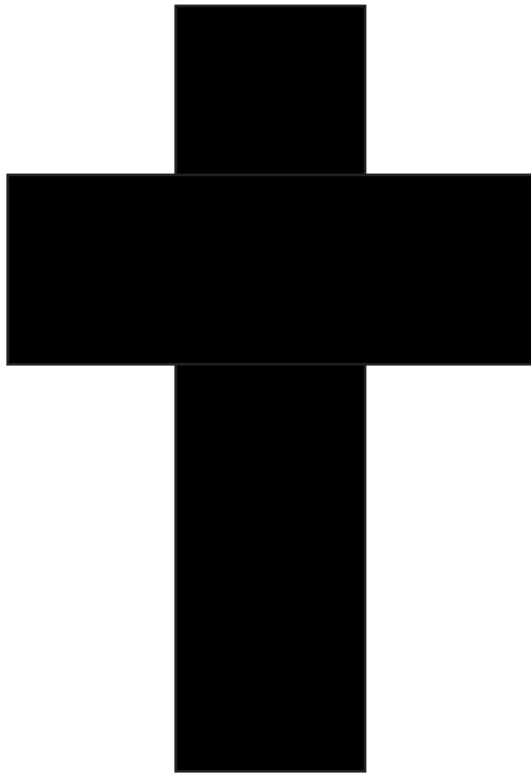


6: Sprinkle a little flour inside the cross cutout. (this will keep candy from sticking to the wax paper) Use your fingers or small spoon to put crushed **jolly ranchers** (see tip #2) into the mini cross cavity, one color at a time. Try not to get any on the dough. Bake in a preheated oven for **8 minutes**.



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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