

# COOKIE FLOWERS

## What you will need:

1. One recipe of cookie dough
2. Icing, sprinkles, candies
3. 15 wide green popsicle sticks
4. Green construction paper
5. Scissors
6. Tape

## Cookie Dough:

In a medium sized bowl mix together:

- 1 cup melted margarine
- 1 cup white sugar
- 1 beaten egg
- 2 tsps vanilla

Mix wet ingredients together until blended.

Then add to wet ingredients:

- 2  $\frac{1}{4}$  cups flour
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp baking soda

Mix until blended and form into a ball.

# Directions:

1. Roll cookie dough out on a lightly floured surface with a rolling pin. Roll to ¼ inch thick.
2. Cut out flowers using a flower shaped cookie cutter. Will make about 30 shapes.
3. Place the bottom layer of the flower on a greased cookie sheet, or line sheet with parchment paper.
4. Place a wide, green popsicle stick on the middle of the flower for a “stem.”
5. Place the top layer of the flower on top of the popsicle stick “stem.” Line it up with the bottom layer of the flower.

**Bake at 325°F for 12-15 minutes. Makes about 15 flowers.**

**Cool completely before decorating.**

6. Decorate cookies with icing, sprinkles or candies.
7. Trace and cut out green leaves. Tape them onto the backs of the “stems.”