

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 ¼ cups flour
- ½ tsp salt
- ½ 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.”