

How Do I

Make Stained Glass Cookies

Here's a special treat for you cookie cutter lovers ~ stained glass cookies! They are crafty and fun to make, yummy to eat and twinkly hung upon your tree. If you search online for stained glass cookies, you'll find lots of recipes to choose from. We found one on the Food Network that's easy to make,

super tasty to eat and requires just 6 ingredients: sugar, butter, eggs, vanilla, flour and hard candy. O! And make sure you have parchment paper too.

The first five ingredients blend up quickly (it helps if you take the butter out of the fridge 30-40 minutes ahead of time to let it soften a bit). Be sure to use the paddle attachment for your mixer, as the cookie dough gets quite stiff. Once you're done mixing, transfer the dough onto plastic wrap, roll it out into a thickish rectangle, wrap it and put it into the fridge for at least an hour.

Tear off a large piece of parchment paper and lay it curly-side down on the counter. Slice off a third of the dough, place it on the parchment paper and roll it out until it's about 3/16 inches thick. Now get your cookie cutters and have a ball cutting! Note that larger shapes are easier for making stained glass cookies. Peel up the excess dough between the cookie shapes and leave the cookies in place. Now cut out small shapes inside your cookies. You can use mini cookie cutters or create shapes with a knife.

To make the stained-glass part you need to crush the hard candy. Choose a color for each cookie; one should do depending on the size of the candy and the cut-out. We used a metal measuring cup to crush the candy inside a sauce pan. Use a small teaspoon to pour the candy into the cookie cut out. A wooden BBQ skewer does wonders for directing the tiny bits of candy into the crevices and for brushing it off the cookie and into the hole. Note that any candy left on the cookie will color it! Be sure to poke a hole in the cookie before baking it if you wish to hang it up.

Bake the cookies according to the recipe but WATCH CAREFULLY! The candy quickly goes from melted and colorful to brown & not so pretty as we sadly found out the first time. But no worries, we just made another colorful batch.

We loved making these cookies, it was such a blast! Don't worry if you have a few mishaps on your way to stained glass perfection, just gobble up your experiments, appreciate your own creativity and enjoy!

