



# Sparkle Kitchen

## **Glass Star Cookies**

**(makes about 2 dozen cookies, depending on size)**

### **Ingredients**

1 tsp baking powder

½ tsp baking soda

½ tsp salt

3 cups flour

1 cup sugar

½ cup butter

1 egg

½ cup milk

1 T vanilla

1 T orange or lemon extract

About 40 Lifesavers or other hard candy

### **Directions**

In a large bowl, sift together the baking powder, baking soda, salt, and flour. In another bowl, cream together the butter and sugar. Mix in the egg, milk, and extracts. Then, slowly mix the dry ingredients into the wet. Chill the dough in the fridge for at least an hour before continuing.

In the meantime, crush the hard candy. Using a separate bag for each color (or not, if you want multi-color stars!), put the candy in a plastic bag and gently bang on it with a rolling pin or large can. Set aside.



# Sparkle Kitchen

## **Glass Star Cookies**

### **Continued.....**

When the dough is chilled, pre-heat your oven to 300 degrees. Roll the dough out on a floured countertop. Then, begin cutting out your shapes. Cut out the big, outer shape first, then use a smaller cookie cutter to make the “window” in the center.

Place the cookies on a bake sheet, and into the oven for about 6 minutes. Then, working quickly, pull the cookies out of the oven, and spoon the crushed candy into the center of each one. Return the cookies to the oven and bake for about another 6 minutes, or until you can see just the tiniest hint of brown on the edges.

Let the cookies cool a few minutes before moving them so that the candy centers have a chance to set. Then, enjoy them for both dessert and decoration!

Enjoy!