



## EASY & FUN ...COLORED SUGAR COOKIES!

I used this recipe with my kids when they were young. It is easy for kids to handle, shaping the dough like clay or rolling it out for cut-out cookies. Adding colors to the dough makes it even more fun!

You can make the dough ahead of time and have it ready in baggies in the fridge for a tea party!



## AUNT TIZZY'S CRAZY TEA COOKIES

Think of it as colored clay that you can bake and eat!



3 1/2 cups all-purpose flour  
1/2 tsp salt  
1 cup unsalted butter (softened)  
2/3 cup sugar  
1 egg  
1 T corn syrup  
1 T vanilla

Mix the flour and salt together in a bowl and set aside. In a large bowl, cream the butter and sugar (I use my kitchen-aid mixer). Stir in the egg, corn syrup and vanilla. Add the flour-salt mixture, 1/3rd at a time until the dough is mixed.

If adding color to the dough, this is when I separate it into 3 or 4 balls and add colored paste (ie: wilton, available from party stores) I use a toothpick and poke a small amount of color into a ball and then knead it into the dough. This is done before I chill the dough!

Chill the dough for an hour or two...or even 2 or 3 days  
Preheat the oven to 350

To make snakes, make worms and roll them in sprinkles...add eyes...the tongues are made from pieces of Swedish fish. If the dough is too cold, let it warm up just a bit to soften, then treat it like clay...roll it...squish it...bake it!

(To use cut-outs, roll the dough between waxed paper, remove the top sheet and use cookie cutters.)

Bake for about 6-8 minutes...I always check at 6 minutes...they should be slightly brown on the edges...or tip of the tail!

**HELPFUL HINT:** I discovered parchment paper while baking with my kids. What a great invention. You put your snakes on the paper on the cookie sheet and you don't have to worry about using a spatula! Now you can find it in the baking section of most stores...or... we are lucky to have King Arthur Flour here in Vermont. It is the most amazing baking store. If you can't visit them in person, visit their website for lots of yummy recipes. (See my links)