

# Stained Glass Cookies

**You will need:**  
measuring cup  
mixing bowls  
sifter  
mixing spoon  
sour balls  
plastic bags  
hammer  
cookie sheet

**and for the dough:**  
 $\frac{1}{3}$  cup vegetable shortening  
(white or yellow)  
 $\frac{1}{3}$  cup sugar  
 $\frac{1}{3}$  cup honey  
3 cups sifted flour  
1 teaspoon baking soda  
1 teaspoon salt

Preheat the oven to 300 (at least 15 minutes before you are ready to bake the cookies)

**1. To make the dough:** Combine the shortening, sugar, egg and honey in a bowl. Mix until everything is one color, and smooth. Sift together the flour, baking soda and salt into another bowl. Add to the honey mixture a little at a time. It's important to keep mixing as you add each ingredient. Now gather it in your hands and form it into a ball. Put the dough in the refrigerator to chill, so it won't be so sticky and you can handle it easily.

**2. Spill out all the sour balls on a table and separate the candy according to color. Put each group of sour balls into separate plastic bags. Crush with a hammer into small pieces, about the size of gravel. (The sour balls should not get powdery.) Then put each color in its own container.**

**3. Now - roll out the dough into  $\frac{1}{4}$  inch strips, or snakes. Make designs with the dough on a cookie sheet covered with wax paper. Fill the designs with the crushed candy. Bake in the oven for 8-10 minutes. Take the cookies out of the oven, and put a hole in the candy part if you want to hang them. Let them cool for about 15 minutes.**

You're ready to decorate. You can hang them in windows, or do whatever you want with them. You can even eat them - but they will probably look a lot better than they'll taste.

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