



Stained Glass Cookies

MAKES: 30 COOKIES

INGREDIENTS:

- Jolly Ranchers hard candies (approx. 20)
- 1 cup (226g) unsalted butter, softened
- 1 cup (200g) granulated sugar
- ¼ tsp salt
- 2 large eggs
- 1 tsp vanilla extract
- 3 cups (382g) all-purpose flour (spooned and levelled), plus more for dusting
-

METHOD:

1. Unwrap and separate Jolly Ranchers into each colour then place in separate small resealable bags. Crush into small bits (not powder) using a meat mallet, set aside.
2. In the bowl of an electric stand mixer cream together butter, sugar and salt until well combined.
3. Mix in eggs one at a time then blend in vanilla
4. With mixer set on low speed slowly add in flour and mix until well combined.
5. Scrape dough out and shape into a rectangle, wrap in plastic wrap and chill 1 hour.
6. Cut chilled dough into thirds. Leave on portion out to work with and chill remaining.
7. Roll dough out onto a floured surface (about 1/5-inch thick). Cut out as many large stars as possible using a star shape cookie cutter (approx. 3.5 inch stars).
8. Transfer cut stars to baking sheet lined with a silicone baking mat. Cut a smaller star (using a 1.75-inch star cutter) from the centre of each and remove*. Re-roll and cut scrap dough.
9. Fill cut out centres and ¾ of the way with crushed jolly ranchers. Chill cookies in the refrigerator until firm, about 15-20 minutes. Meanwhile preheat oven to 180 degrees.





10. Bake cookies until set and candy centre has melted, about 12-14 minutes.
11. Let cool on baking sheet until Jolly Ranchers have set and hardened. Repeat process with remaining refrigerated dough. Store in an airtight container.

Notes *

You can use a toothpick if needed to help remove the centre piece.