

# STAINED-GLASS STAR COOKIES

These star cookies will remind you of the star that led the Magi, or wise men, to our Lord Jesus. Enjoy these treats for yourself or give them as gifts.

## What you need:

- An adult to help
- 3 cups flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup sugar
- 1 cup (2 sticks) margarine or butter, softened
- 2 eggs
- 1 1/2 teaspoons vanilla extract
- Plastic wrap
- Hard candy such as Life Savers in assorted colors
- Zippered baggies
- Rolling pin
- 2 star cookie cutters, one much smaller than the other
- Aluminum foil



## What you do:

1. Mix the flour, baking powder and salt together.
2. Cream the sugar and butter. Add the eggs and vanilla.
3. Add the flour mixture and beat until well blended.
4. Divide the dough into four equal pieces. Wrap each piece in plastic wrap and refrigerate for about 30 minutes.
5. Separate candies by color and place each color in a sealed, zippered baggie. With a rolling pin, crush candy into small pieces (not a fine powder).
6. One at a time, roll out each chilled dough piece on a well-floured surface.
7. Use the large cookie cutter to make stars, and then place them on a foil-lined cookie sheet. Then press the small star cookie cutter into each large star and remove the small piece of star-shaped dough.
8. Place some crushed candy in each star-shaped hole.
9. Bake at 350 degrees for 10-12 minutes or until golden brown. (The candy will melt and be translucent when cooled, like a stained-glass window.)