



## Fire Cracker Cookies

INGREDIENTS: (makes about 60 circles that end up at 20 completed cookies)

2 sticks (1 cup) unsalted butter (softened)  
1 1/2 cups of granulated sugar  
2 eggs  
1 teaspoon of vanilla  
1 teaspoon of butter flavoring  
3 cups of flour  
1 teaspoon of baking powder  
1/2 teaspoon of salt  
3 bags of Wilton Candy Melts in red, white and blue  
Star sprinkles  
3 packets of Pop Rocks in any flavor  
String licorice (or the pull-apart kind works too)

### DIRECTIONS:

Preheat oven to 350F degrees.  
In a large mixing bowl, cream together butter and sugar until smooth.  
Add eggs, vanilla and butter flavoring and mix well.  
Add all dry ingredients and mix until able to knead into a firm ball of dough (add additional flour if necessary).  
Roll out on a floured counter with a flour coated rolling pin to desired thickness (I made them fairly thick)  
Cut about 60 circles using a cookie cutter (I used a 1 inch cookie cutter)  
Use a smaller circle cutter to cut out a center circle from 1/3 of these cookies.  
Place cookies on cookie sheets covered in parchment paper and bake at 350F degrees for 8 to 10 minutes.  
Slide baked cookies and parchment paper together onto a counter to cool completely.  
Melt candy melts in microwave in 30 second increments, stirring in between until smooth.  
Dip 1/3 of cookies into blue melts first and allow them to harden slightly before setting a snip of licorice on top. You may need to experiment with this a bit. The melts need to be soft enough to stick the licorice in, and hard enough to hold it upright.  
Dip remaining cookies- 1/3 into red and 1/3 into white melts (add star sprinkles on the sides of the white cookies) and allow them to harden completely.  
Put the cookies together by piping or spreading a little white candy melt on the bottom of the white piece and setting it on the red. Fill the open spot in the white cookie with pop rocks, pipe or spread a little white candy melt on the top ring of the white cookie and set the blue cookie on the very top. Allow cookies to harden together. Enjoy!!

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