



Sparkling Glass Christmas Cookies!

INGREDIENTS: (makes about 24 cookies- depending on the size cutter you use)

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

Green food coloring

1 large bag of Jolly Rancher candies

Star sprinkles

DIRECTIONS:

Unwrap candy and divide into colors.

Use a hammer on a solid surface (one that can't be damaged by a hammer) to crush the candy. Crush it very finely- mine was a little big still, and it made it harder to spoon into the openings. Set aside.

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).

Add green food coloring and knead with hands until dough reaches desired shade.

Roll out on a floured counter with a flour coated rolling pin to desired thickness (I made them fairly thick)

Cut into Christmas tree shapes, and place on a parchment paper-covered baking sheet.

Use a straw to poke "ornament" holes. I used a small straw and a jumbo one to give different sizes.

Bake at 350F degrees for 4-5 minutes.

Remove from oven and use a small spoon to spoon candy colors into each hole.

Bake at 350F degrees for an additional 4-5 minutes until candy is entirely melted. Check after 2-3 minutes and add a little candy if needed, as the pieces melt and settle.

Remove cookies from oven and slide the parchment papers off the cookie sheet onto a counter to cool.

Add a star sprinkle on top with a tiny bit of melted chocolate (if desired)

Enjoy!