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VIRTUAL HEBREW SCHOOL

KIDS

AHAVAT YISRAEL

Stained Glass Heart Cookies Recipe

INGREDIENTS

- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1/2 cup sugar
- 1 large egg
- 1/2 teaspoon pure vanilla extract
- 1 1/2 cups all-purpose flour, plus more for dusting
- A few assorted brightly colored hard candies or lollipops

SPECIAL EQUIPMENT:

One 4-inch heart cookie cutter and one 2-inch heart cookie cutter.
If you don't have, it's OK - you can shape the cookie into a heart by pressing a ball of dough into a circle then pushing the top in to form the top of the heart.

INSTRUCTIONS

1. Cream the butter and sugar in a stand mixer fitted with the paddle attachment on medium-high speed until smooth, about 2 minutes. Reduce the speed to low and add the eggs. This can be mixed by hand too if you don't have a mixer.

2. Add the vanilla and then slowly mix in the flour until well combined, scraping down the sides of the bowl as needed.

3. Preheat to 350 degrees F. Line a baking sheet with parchment.

4. Dust your work surface and the dough with flour and then roll out each to about 3/16 inch with a rolling pin, moving the dough and dusting the top and bottom with additional flour if it becomes sticky. Cut out as many large hearts as possible with a 4-inch heart cookie cutter and place on the prepared baking sheets. Gather the scraps and re-roll once to cut out more cookies. Cut a small heart out of the middle of each large heart with a 2-inch heart cookie cutter and reserve for another use. (You can bake the small hearts too!)

5. Now, separate the candy by color and place each color in a separate resealable plastic bag. Place a kitchen towel over the bags and crush the candy into small pieces using a rolling pin. Fill the cut-out areas of the cookies two-thirds full with the crushed candy.

6. Bake the cookies until light golden brown and the candy has melted, 12 to 15 minutes. Cool on the baking sheets for 5 minutes before transferring to wire racks to cool completely.

Enjoy!