

SUPER STAR COOKIES

Yield: 40 Stars

Kids, please ask a grown-up for help!

★ INGREDIENTS

- 1½ Cups Butter
- 2 Cups Sugar
- 4 Eggs
- 1 Tsp. Vanilla Extract
- 5½ Cups All Purpose Flour
- 2 Tsp. Baking Powder
- 1 Tsp. Salt
- 2 Cups Yellow Sprinkles
- 1 Cup Dark Chocolate

★ SUPPLIES

- 2 Mixing Bowls and Mixer (if preferred)
- Rolling Pin
- Star Shaped Cookie Cutter
- Baking Sheet
- Parchment Paper
- Spatula
- Water Spray Bottle or Brush
- Small Tipped Paint Brush
(intended for decorating food only)



★ DIRECTIONS

1. Preheat oven to 350 degrees Fahrenheit.
2. In a large mixing bowl, combine the sugar and butter until smooth.
3. Beat in eggs and vanilla extract.
4. In another bowl, combine the dry ingredients (flour, baking powder, and salt).
5. Incorporate the dry ingredients into the wet mixture. Mix until everything is fully incorporated. Cover the dough and refrigerate for thirty minutes to an hour.
6. Remove the dough and lightly dust the dough and rolling surface with flour. Roll out dough on floured surface to ½ inch thickness. Cut dough using a star shaped cookie cutter.
7. Place cookies 1 inch apart on lined baking sheet. Spray the cookies with water and then sprinkle the cookies with yellow sprinkles.
8. Bake cookies for 10-12 minutes.
9. While the cookies are baking, melt the dark chocolate in the microwave for 15-30 seconds or until it is completely melted.
10. After the cookies are cooled, draw two eyes in the middle of the cookies with the melted dark chocolate. Alternative option: Use a black fondant or edible paint for the eyes!

