

# KIDS' COOKIE DOUGH

**PREP TIME: 20 minutes + Chill**

**COOK TEMPERATURE: 350° F**

**COOK TIME: 15-18 minutes**

**SERVES: Approx. 10 (4 inch) cookies**

## INGREDIENTS

1 cup butter, softened

2 teaspoons vanilla

½ cup powdered sugar

2¼ cups all-purpose flour

¼ teaspoon salt

## DECORATIONS

Sugars, candies for before baking and assorted colored frostings, glazes to apply after baking.

## METHOD

**Preheat** oven to 350° F.

Lightly **grease** cookie sheets.

**Beat** butter and vanilla in a large mixing bowl at high speed until fluffy.

**Add** sugar and beat at medium speed until blended.

In a small bowl, **combine** the flour and salt. Gradually add to the butter mixture.

**Gather** the dough into a ball, wrap in cling wrap or wax paper and chill for 30 minutes.

**Divide** dough into 10 parts that allow for the molding of the shapes you desire.

**Form** shapes directly on cookie sheets.

**Decorate** with any sugars or candies before baking.

**Bake** 15-18 minutes, or until edges are lightly browned.

**Cool** completely on cookie sheets.

**NOTES:** These cookies bake best when a fairly even thickness is maintained. The cooking time may need to be increased if very large or thick cookies are produced.

Decorate with any frostings or glazes. Some great shape ideas include bugs such as caterpillars and butterflies, planets, stars, kites, zoo animals, and fish.

**SOURCE:** *Cookie Dough Fun*, Publications International Ltd., 1994.