

Kids Cooking Class

INGREDIENTS:

- 2 cups unsalted butter
- 2 1/2 cups sugar
- 2 eggs
- 3 teaspoons vanilla
- 1 teaspoon salt
- 5 1/2 cups flour
- 1 teaspoon baking soda
- Red & Yellow Food Coloring

INSTRUCTIONS:

1. Cream butter and sugar until light and fluffy.
2. Add egg and vanilla, mixing well.
3. Sift together flour, salt and baking soda. Slowly add to cookie dough until fully blended. Dough will be dense.
4. Divide dough into three separate bowls. To one bowl add 14 drops of yellow food coloring and 6 drops of red food coloring. Mix well to avoid streaking. Adjust to achieve the perfect candy corn orange coloring. Remove orange dough and set aside.
5. To the second bowl add 14 drops of yellow food coloring. Mix well. As before, add more if the coloring is slightly off or not bright enough. The last bowl will be plain or "white".
6. Line a bread pan with heavy duty plastic wrap or parchment paper. Mash the yellow dough down into the bottom of the pan, pressing it into the corners and spreading it evenly. Next add the orange dough and repeat. Lastly, add the white dough. Press dough down firmly with your fingers to ensure that there are no air bubbles in between layers. Cover and refrigerate a minimum of 2 hours to set the dough.
7. Preheat oven to 375 degrees. Remove dough from refrigerator and gently pull the lining, with dough, out from the bread pan. You will have a cookie dough loaf. Slice the loaf into 1/4 inch slices.
8. Cut the slice into wedges, the shape of candy corn. You will most likely discard a small amount of dough from either end.
9. Arrange on a baking sheet lined with parchment paper about 2 inches apart. The dough will expand slightly and you don't want your corn sticking together!
10. Bake for 7-10 minutes or until cookies look slightly undercooked. Do not allow them to brown. Remove and allow to cool for several minutes on the baking sheet. If needed, trim the edges of the cookies before transferring to a cooling rack.



CANDY CORN SUGAR COOKIES