

# STAINED GLASS COOKIES

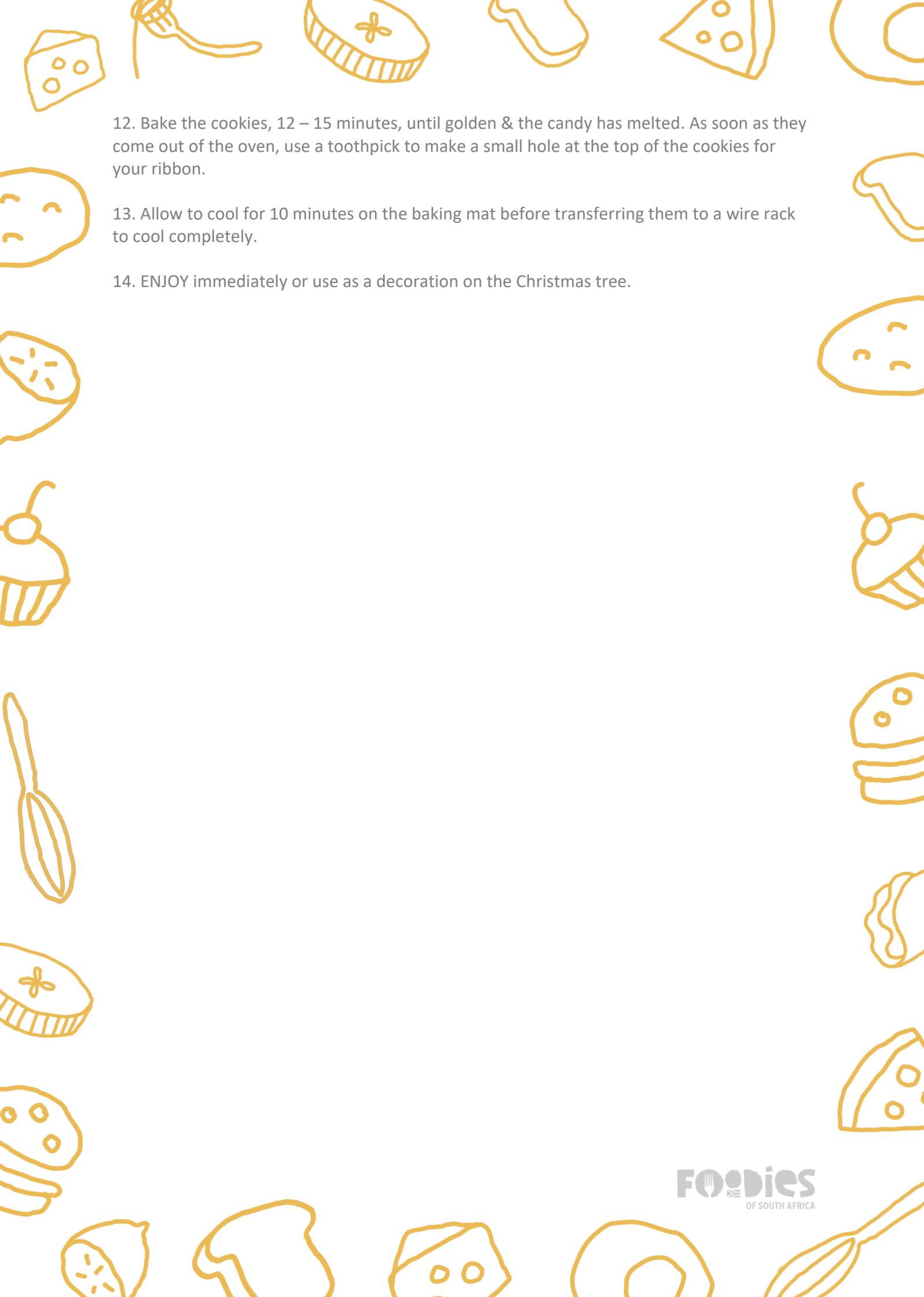
**Serves: 25 cookies**

## Ingredients

1 cup butter, softened at room temperature  
1 cup granulated white sugar  
2 eggs  
1 tsp vanilla essence  
3 cups cake flour, sifted  
30 hard candies

## Method

1. In a stand mixer, on a medium speed, beat together the softened butter & sugar until smooth and light in colour, 3 minutes. (this process is called creaming)
2. Reduce the speed down to low. Add the eggs 1 at a time, beating until fully incorporated.
3. Add the vanilla essence and slowly beat in the flour, 1/3 at a time.
4. When the dough comes together, remove from the bowl and press into 2 flat rectangles.
5. Wrap the cookie dough in plastic and refrigerate 30 minutes to overnight. (\*Chef's tip: The dough can be frozen for up to 2 months.)
6. Preheat the oven to 170°C and line a large baking tray with a baking mat.
7. Remove the cookie dough from the fridge and roll it out onto a floured surface, until 0.55mm - 1 cm thick.
8. Cut out as many cookies as possible, using round and star shape cookie cutters and place on the baking mat.
9. Use a smaller cookie cutter to cut out the centre of the cookie dough, leaving a large enough rim. Repeat with the next batch of dough. Gather the scraps & repeat the process with the leftover dough.
10. Refrigerate the cookie dough shapes for another 20 minutes to hold shape when baking.
11. Separate the candies into colours and crush each colour in a separate resealable bag using a rolling pin (or pestle and mortar if one is available). Fill the cut-out areas of the cookies with crushed candy.



12. Bake the cookies, 12 – 15 minutes, until golden & the candy has melted. As soon as they come out of the oven, use a toothpick to make a small hole at the top of the cookies for your ribbon.

13. Allow to cool for 10 minutes on the baking mat before transferring them to a wire rack to cool completely.

14. ENJOY immediately or use as a decoration on the Christmas tree.