

## Stained Glass Cookie Ornaments

Calm & Bright | December 2008



### FOR THE COOKIE DOUGH

- 1/2 CUP (1 STICK) BUTTER
- 1/2 CUP SUGAR
- 1/4 CUP BROWN SUGAR
- 1 TBSP. HONEY
- 1/2 TSP. VANILLA EXTRACT
- 1 EGG
- 2 CUPS FLOUR
- 1/4 TSP. SALT
- 3/4 TSP. BAKING POWDER

Pre-heat oven to 375°F. Line two baking sheets with parchment paper or Silpat.

In a large bowl, using an electric mixer, cream together butter and sugars until fluffy, about 2 minutes. Add honey and vanilla extract, mixing until incorporated. Add egg and mix until light and smooth, about 1 minute on medium speed.

Sift together flour, salt, and baking powder. Fold dry ingredients into wet mixture. Use electric mixer to blend just until flour is incorporated. Divide dough in half and flatten into two disks. Wrap disks in plastic wrap and refrigerate at least an hour and up to 2 days.

Roll out cookie dough and cut into desired shapes. Cut out center shape where hardened candy will go. Bake for 10–12 minutes until golden brown. Remove from cookie sheet with slotted spatula and place on wired rack until cool.

### HARD CANDY FOR COOKIE CENTERS

- 2 CUPS GRANULATED SUGAR
- 2/3 CUP KARO LIGHT CORN SYRUP
- 3/4 CUP WATER
- 1 DRAM (TEASPOON) FLAVORED CANDY OIL
- GEL OR PASTE FOOD COLORING
- CITRIC ACID, APPROX. 6–8 DROPS (OPTIONAL)\*

In large saucepan, mix together sugar, corn syrup and water. Stir over medium heat until all sugar is dissolved. Stop stirring and continue cooking until syrup comes to a boil. Insert a candy thermometer and boil syrup until the temperature reaches 300° F. Remove from heat and allow boiling of syrup to stop. Add 1 dram bottle of flavoring oil and citric acid if desired. To create different colors, immediately pour into heatproof glass measuring cups and stir a different color into each cup of syrup.

To finish cookies, place baked cookies on a sheet of aluminum foil that has been treated with a non-stick vegetable spray. While syrup is still hot, carefully pour the syrup into the center of each cookie, filling to the top.

Try not to let it overflow. Allow cookies to rest until candy is hard; approximately 30 minutes. Peel the aluminum foil from the backs of the cookies.

\*Citric acid is used to intensify the fruit flavors in your hard candy.

Remember the candy syrup is extremely hot. Use caution when pouring the hot syrup into the cookies!