

## Farmyard Cookies

Five Cookies, One Dough | December 2007/January 2008



*Think you're too busy for a holiday baking spree? Think again. Our make-ahead dough recipe makes these gorgeous cookies a snap. Invite over friends and family and get rolling!*

PREP: 1 1/2 HOURS   BAKE: 15 MINUTES   OVEN: 300°

**3/4 CUP BUTTER, SOFTENED**

**3/4 CUP SHORTENING**

**1 1/2 CUPS SUGAR**

**1 TBSP. BAKING POWDER**

**1/4 TSP. SALT**

**2 EGGS**

**1 TSP. VANILLA**

**4 CUPS ALL-PURPOSE FLOUR**

**PASTE FOOD COLORINGS (ROSE, BROWN, LEAF GREEN, GOLDEN YELLOW, CHRISTMAS RED, OR RED-NO TASTE)**

**COARSE SUGAR (OPTIONAL)**

**PURCHASED FROSTING, WHITE, RED, AND GREEN, FOR TRIMS (OPTIONAL)**

In a large mixing bowl beat butter and shortening with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Divide in half. Leave half plain. Divide remaining dough into small portions; tint as desired, using food colorings. Cover and chill dough for 1 hour or overnight until dough is easy to handle.

To bake all cookies, place 2 inches apart on ungreased cookie sheets. Bake in a 300° oven 15 minutes or until edges are set but bottoms are not brown. Cool on cookie sheets on a wire rack for 1 minute. Transfer to a wire rack. Cool completely. Pipe colored frosting atop cookies using a pastry bag and small round or leaf tips, as desired. Spread white frosting atop barn for snow. Sprinkle with coarse sugar. If desired, sprinkle powdered sugar over sheep's body. Makes 4 dozen cookies.

**COW, PIG, AND BARN COOKIES:** For cows, on a lightly floured surface roll plain dough to about 3/8-inch thickness. Add small pieces colored dough on top. Place a piece of parchment or waxed paper on top of dough. Finish rolling dough (atop parchment) to 1/4-inch thickness. Peel off parchment. Cut shapes with cow cutter; place 1-inch apart on cookie sheet. For striped pig, roll pink dough as directed for cow (3/8-inch thickness); place a strip of plain dough on top and continue to roll as directed. If desired, sprinkle with coarse sugar. For barn, roll red dough to 1/4-inch thickness. Roll brown dough to 1/8-inch thickness; cut into strips. Make a green dough wreath, shaping by hand. Press strips and wreath gently onto barn.

**ROOSTER:** Shape different colors of dough to make a body, tail feathers, a beak, and feet. On a cookie sheet, lightly press pieces of dough together. For rooster comb, use a knife to cut slits in a red ball of dough. The thickness of an unbaked cookie should be 1/2 inch or less.

### TINT & PLAY

Create an edible barnyard by tinting dough with paste food coloring. For sheep, press balls of dough together. The rooster is free-form, too; the others use cookie cutters. For the pig and cow, roll pieces of different colored doughs together. Embellish the barn with a tinted dough wreath and rafters before baking; use tubes of purchased frosting for details.