

Cross Cookies: Session 2

A yummy dessert!

Ingredients:

Alternately, you could use refrigerated cookie dough or mix.

- 1 cup of butter (softened)
- 2 cups of flour
- 3/4 cup of granulated (white) sugar
- 1/2 teaspoon of vanilla
- jelly or jam of your choice
(strawberry or raspberry recommended)



Materials:

- Cookie sheets
- Mixing Bowl
- Measuring Cups
- Measuring Spoons
- Wooden Mixing Spoon
- Butter knife
- Spoon
- Cooling Rack

Directions:

1. Preheat oven to 350 degrees.
2. Mix together butter, flour, sugar and vanilla in mixing bowl. Use you a spoon or clean hands to form dough.
3. Make dough into balls and put on cookie sheet.
4. Flatten balls slightly with spoon or fingers.
5. Use butter knife to make 4 dents in the shape of a cross on cookies.
6. Fill cross shape with jam.
7. Bake cookies for 12 to 15 minutes. They should be golden brown around edges.
8. Allow to cool on cooling rack.
9. Thank Jesus for dying on the cross to save us all!