

COMMENT

Get ready for Game Day

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What's Cookin'?

We're getting ready for the Super Bowl—OK I know the game isn't until Feb. 7, but this recipe takes two instalments to get to you, so you'll need both before Game Day!

Today's recipe is for football cookies—the photo that you see here is of cookies originally made by my immensely talented friend, Jennifer Olmstead. I couldn't pry her recipe out of her, but I've given you a recipe for basic sugar cookies that will do the trick. You will need a cookie cutter shaped like a football, or you can make a template with paper, then use that to cut the cookies with.

For best results, chill the dough before rolling out, then chill again after it has been cut and is on baking sheet. The cookies will

hold their shape better.

You can make these cookies several days in advance, just keep them in an airtight container, with paper towels between the layers to absorb any moisture. Also, make sure they are absolutely, totally cool before storing them in the container.

Next week we'll give you a recipe for icing, then you'll be ready to go.

Have fun and keep cooking!

Email questions and comments to
whatscooking@theifp.ca

Football Cookies

INGREDIENTS

- 1 cup unsalted butter
- 1 cup sugar
- 1 egg
- 1 tsp vanilla
- 2 cups all purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda

METHOD

1. Cream butter and sugar together.
2. Beat in egg and vanilla.
3. In a separate bowl, mix flour, soda and baking powder together.
4. Gently blend dry ingredients into the butter mixture.
5. If dough is a bit soft, then refrigerate for 1 hour before rolling.
6. Roll dough one quarter inch thick.



7. Cut with your football shaped cookie cutter or make a template with paper, then cut using the template.

8. Lay on baking sheet one inch apart.

9. Bake in a preheated 325 degree oven for 5-8 minutes. Once lightly browned around edges, remove from oven.

10. Allow to cool on pan for one or two minutes, then remove to wire rack to cool completely.

ITEMS NEEDED MOST THIS MONTH

- Canned Pasta • Canned Fruit
- Juice • Canned Vegetables
- Canned Meat • Cookies • Cereal
- Diapers - All Sizes Except 3

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