

Stained Glass Christmas Cookies

Makes 24 cookies

2 cups (256 grams) all-purpose flour
½ tsp. (2.5 ml) baking powder
½ tsp. (2.5 ml) salt
½ cup (113 grams) unsalted, softened butter
1 cup (200 grams) sugar
1 tsp. (5 ml) vanilla extract
1 large egg at room temperature
36 green and red candies – chopped

Mix the dry ingredients in a small bowl and set aside.

Cream the butter with the sugar. Add the vanilla and egg and mix in well. Add the dry ingredients and mix in. You will have to finish incorporating this dough with your clean hands.

Make a ball of the dough and wrap it in plastic wrap. Place it in the fridge for a minimum of two hours or up to a week.

Heat your oven to 350 degrees F (176 C) and line two cookie sheets with parchment paper or silicon mats.

Remove the dough from the fridge and roll it out on a clean, floured counter top. Roll it to about 1/8th inch thick (0.3 centimeters). Cut your cookies with a cookie cutter and carefully transfer them to the cookie sheet.

Carefully cut a shape in the idle of your cookie. If it is a Christmas tree cut a triangle. If it is round cut a circle, etc. etc. Use a sharp small knife and remove the cut piece. Return it to the rest of the dough and roll it out again. Use all the dough.

Place some chopped candies in the middle of your cookies and bake for 7 to 8 minutes – until the edges are lightly browned and the candy has melted. Do not allow the candy to boil as it will get ruined.

Remove the cookies from the oven and allow them to cool on the baking sheet on top of a cooling rack for five minutes. Transfer them to another cooling rack and cool down completely. Serve and enjoy.