

# Colored Space Place Star Cookies

## What you need:

3 Cups	All-purpose flour
1 Teaspoon	Baking powder
1/4 Teaspoon	Salt
1 Cup	Sugar
1 Cup (2 sticks)	Margarine or butter, softened
2	Large eggs
1 or 2 Teaspoons	Vanilla extract
	Hard candy such as sour balls or Life Savers® (10 to 12 ounces) in these assorted star colors--red, yellow, blue, and white
	Fishing line (optional)

## What to do:

1. Preheat oven to 350 degrees F.
2. Into a large bowl measure flour, baking powder, and salt. In another large bowl, with mixer at medium speed, beat sugar and margarine or butter until creamy. Reduce mixer speed to low. Add eggs, one at a time, and vanilla. Beat mixture until blended.
3. Beat in flour mixture just until blended. Divide dough into four equal pieces. Wrap each piece with plastic wrap and refrigerate 30 minutes (dough will be soft).
4. While dough is chilling, group candies by color and place in separate heavy-duty self-sealing plastic bags. Place one bag on towel-covered work surface. With a meat mallet or rolling pin, lightly crush candy into small pieces, being careful not to crush until fine and powdery. Repeat with remaining candy.
5. When dough is chilled, place one piece of dough on a well-floured surface. With a floured rolling pin, roll dough 1/4 inch thick. Use floured cookie cutters to cut dough or, if using a cookie pattern, trim around the outside edge with a knife (let the grown-up do this) to form cookies from the dough.



6. Cut as many as possible. Save the dough trimmings, form into a ball, then roll flat again to cut more cookies.

If you want to hang the cookies as decorations, cut a small round hole at the top of each cookie (or the top of one of the star point). A drinking straw makes a good hole cutter.

7. Line a baking sheet with foil. Use a pancake turner to lift cookies from floured surface, placing each on foil. With mini-cookie cutters, canapé cutters, or knife, cut one or more small shapes from each cookie. Reserve cut out pieces for re-rolling. Place some crushed candy in cutouts of each cookie.
8. Bake 10 to 12 minutes, until lightly browned. Remove from oven and cool cookies completely on baking sheet. If desired, cut lengths of fishing line and loop through small hole at the top of cookie. Hang cookie as decoration.

If you do not have a star cookie cutter, here are two shapes you can print and cut out to use as patterns: A "star" shaped one and a more realistic "sun" shaped one.

