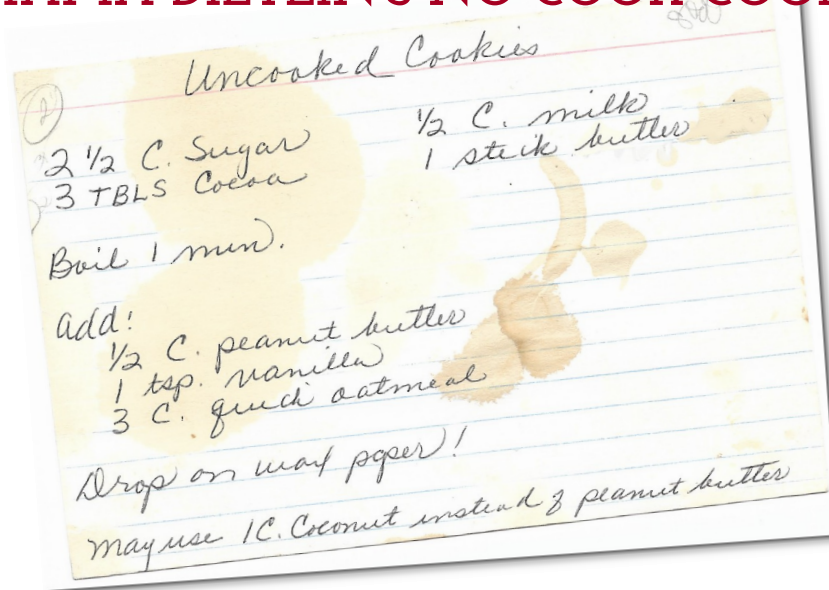


MAMA DIETLIN'S NO COOK COOKIES!



These were a big hit around our house growing up, but you may need a more traditional cookie recipe to bring to events or as a treat for your local firehouse, shelter, or favorite teacher. Below is a terrific "heart shaped" cookie recipe that's sure to spread #HappinessAnd Joy!

SLICE AND BAKE 'HEART' COOKIES

INGREDIENTS

1 cup (unsalted butter, room temperature)
3/4 cup powdered sugar
1/2 teaspoon salt
1/4 teaspoon pure vanilla extract
1/4 teaspoon pure almond extract
2 1/3 cups all-purpose flour
1/2 cup confectioner's sprinkles

INSTRUCTIONS

- 1) Put butter, powdered sugar, salt, vanilla extract, and almond extract into the bowl of a large food processor. Process until smooth.
- 2) Add flour and pulse until mixture looks crumbly/chunky. Add sprinkles and quickly pulse just until the sprinkles are evenly incorporated.
- 3) Turn the dough onto wax paper and form into a log about 14 inches long. Flatten the sides of the log to form a 3-sided triangular roll of dough.

4) Wrap the log in wax paper. Take a ruler and press into the middle of one side of the triangle to indent a "heart" shape. Gently round off the edges.

5) Freeze the wrapped cookie dough for 2 - 3 hours, or until solid.

6) Place rack in center of oven. Preheat oven to 350°F.

Line baking sheets with parchment paper. Remove dough from freezer, and rest at room temperature until it doesn't crumble when sliced. Slice into 3/8-inch thick cookies.

7) Arrange cookies an inch apart on the baking sheets. Bake 12-15 minutes or until cookies begin to turn a light gold color around the edges.

Remove from oven and allow to cool.

SHARE AND ENJOY!

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