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## Cookie too big for glass

12/21/2003 my mom and I liked making these cookies! We took the advice of the review that recommends increasing the sugar to 1 and 1/4 cups to cut the milk down to about 3 Tablespoons and boost the 1 tablespoon vanilla. Be sure to use lots of flour while rolling out. Keep the cold cold. There's no need to break the candy up unless you want to combine colors; we found that both lifesavers and jolly auctions candidates melt completely the same way they are. DO use aluminum paper instead of placing the cookies directly in cookie sheets in. Do Pam spray on the paper. Cookies will be handed out of the paper easily once they cool. And you can re-use that paper too for a second round. Finally we increased our baking time to about 10 minutes. Within 6 minutes the flour was not properly done in our tastes. A really nice result (and taste) result! 11/07/2003 After reading the other reviews I decided to make these cookies but keep in mind that some people found the sticky and somewhat blinded me to increase the sugar by about 1/4 cups to cut the milk down to about half the suggested amount and increase the vanilla on 1 tablespoons. I added the last cup of flour at the end and then used plenty of flour on my rolling surface to stop them from being too stuck. They turned out great and my kids love them! I made stars form great and smaller stars cut out in the middle and found I needed 2 Jolly Ranchers to have their windows look really full. Try using 2 different colors of candy in one cookie—it's a great effect! 12/06/2003 I used this recipe and stars at Christmas... I found that using lifesavers-R five tastes to work better than the black cherry rolls... also I used aluminum sheets on my baking sheets. This kept disruption to a minimum and made it easy to transfer cookies to the sheet So I could use the sheet for the next batch. They peel off the aluminum very easily when they are cool. 02/11/2008 This recipe is scary! The only thing I might suggest is to split up the flour in 3 sections wrapped it with wax paper and cold it for an half hour in forty-five minutes before rolling it out. You might want to use paper parchment instead of paper. You don't need to grease it or anything. You might want to roll it out on sugars instead of flour. If after you cut your flour and cookie cutter you like to re-use it... this is good because it prevents the flour from getting too dry. 03/05/2007 like others I increase the sugar and vanilla and decrease the milk. The flour was always very wooden so I ended up using about twice the amount of flour. They are easier to cut out when thick and less likely break but took 9-10 minutes to cook. For these smells in the form that I used to candy strawberry. I didn't tease the crushes just to smash them into small enough pieces to fit into their smell. They were thick and red zebra zebra In the middle of the tents and red soaker sugar around the outside. Around Christmas you could use pepper hymns and mint flavors and green food coloring for the flour to make them more festival. Our 11/19/2002 Valentine Window Cookies have turned out well! We used a 4 heart and a smaller 1-1/2 heart cut out for the window. Rather than crush the candy we used full-size water/cherry jolly ranchers. My boy had so much pleasure moving the candy and putting it in the windows then watching it melt in the oven. I added about 1/4 1/2 cups extra flour in stiff up enough to make it easy to roll. The next time I try this recipe I think I will refrigerate the extra flour as the cookies were a bit blinded by my standards. However my kids and my husband love them. 10/08/2003 try using hard siren instead! make a very nice twist! 09/01/2009 I followed the recommendations others recommendations and 1.25 cycles 1 tsps vanilla and 3 tsp milk and the nice taste is good. I wrapped and rolled out on parchment paper and didn't need any extra flour when rolled out. Also cooked on paper parchment no cooking spray is needed and there's no sticting. I made a variety of sizes and used several types of candy we had around the house. I think 1Pil and one candy is the best combo for food. I found with too much candy in the cookie smell to stick to my teeth when hot and then they were too hard to grind when cool. With the biggest center one candy wasn't enough to fill it and 2 was too much candy for comfortable food. Some brands of candy didn't melt well and needed to be broken before inserting into the oven but some brands that had melted great and made beautiful smell with no breaking. It took me 2 experimental bundles of figure out a cheerful combo that was very edible and well dissolved. 10/22/2003 Cookies Joanna 5 in 23 Stained Glass Window Cookies Koenig 6 in 23 Attached Window Cookie Window Strb 7 in 23 Stained Glass Window Cookies greenjellybean 2 in 23 Stained Glass Window Cookies Dr. Baker 3 in 23 Stained Glass Window Cookies WeebleSue 4 in 23 Attached Glass Window Cookies Joanna 5 in 23 Stained Glass Window Klerry Watson Koenig 6 in 23 Attached Window Cookie Window Strb 7 in 23 Stained Glass Window Cookies Nakia Robinson 8 in 23 Stained Glass Window Cookies Valerie Swalve 9 of 23 Stained Glass Window Cookies Jennifer Mottram 17 in 23 Stained Mirror Windows Cookie Victory 101 of 23 Stained Glass Window Cookies Annette F 12 in 23 Stained Glass Window Cookies Mean 13 of 23 Attached Glass Window Cookies Spameland 14 to 23 Attached Windows 13 Glass Window Cookies Jessica 16 in 23 Stained Glass Window Cookies Arielle 17 in 23 Stained Glass Window Cookies 18 to 23 Stained Glass Window Cookies 19 of 23 Stained Glass Window Cookies 20 in 23 Secure Glass Window Cookies Jessica Kimble We use four types of cookies to improve your web experience: essentials, analytical performance, functional and advertising behavior cookies / third parties. 1. 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Behavioral Advertising Cookies / Third Party Use Cookies are provided advertisements tailored to which we believe are important to you. In addition, some of our partners use cookies on our site in order to provide advertisements tailored to you when you immediately visit other sites. Online advertising behavior is a way to advertise on the websites you visit and make them relevant to your interests. This is done by grouping shared interest sets based on web activities prior to browsing. Advertising is then displayed to you when you visit a website that matches these interests. For information on our cookie policy please click here. Brian Woodcock's Halloween Cookies or Own Party? With these processed glass shaped glass, you have both! Advertising – Continue Reading below Yields: 24 Prep Time: 1 hour 0 min Total Time: 3 hours 0 min 2 1/4 cup all-purpose flour, spoon and left, more for 3/4 tps work. Kosher salt 3/4 c. (1 1/2 stick) deep butter, at room temperature 3/4 c. cycle 2 tsp. pure extracted 1/2 tsp. pure almond extract 1 large egg, beat 1 c. Well break this pineapple Lifesavers crushed module 1/2 c. Well broke green Lifesavers this green module to make shopping ingredients created and maintained by a third party, and imported on this page. You may be able to find out more about this and similar content on their website. Whisk together flour and salt in a bowl. Beat butter, sugar, and extract on medium-high speeds with an electric mixture until light and fluffy, 1 to 2 minutes. Beat at eggs until mixed. Reduce mixing speed in bars, and gradually add flour mixture to butter mixture, beating until flour is incorporated. Divide Flat in Half, and Dish in 2 Wrap in plastic wrap, and thrill at least 2 hours or up to 3 days. Prey Oven to 325°F. Line three baking sheets and paper parchment. Work with one disk at a time, on a work surface lightly flour, roll to kill the thickness 1/4-inch. Use a 5 3/4-long mayifying glass-shaped cookie cutter to cut as many cookies as possible; place on prepared baking sheets. Use a 2-inch knife to remove the smell of each cookie; reopen draft, and repeat process. Freeze 10 minutes. Stir together candy in a bowl. Cook until golden brown around corners, 10 to 12 minutes. Cool 3 minutes. Sprinkle candy crush at the center of each cookie, divided enough. Cook until candy melts, 2 to 3 minutes; swirl with a toothpick mixing colour. Cool completely on the bakery sheets on a wire rack. This content is created and maintained by a third party, and import on this page helps users assign their email addresses. You can find out more about this content and similar content piano.io advertisements – Continue Reading below

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