



THE J.M. SMUCKER CO.

Eyeball Cookies

Prep Time Cook Time Serves Difficulty

30 mins 16 mins 30 N/A

Ingredients

- **Cookies:**
 - 1/2 cup (125 mL) butter, softened
 - 3/4 cup (175 mL) granulated sugar
 - 1 egg
 - 1 tsp (5 mL) vanilla extract
 - 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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- **Decorations:**

- 1 cup (250 mL) semi-sweet chocolate chips
- 1 tbsp (15 mL) All Vegetable Shortening
- 30 candy coated chocolates for eyes (approximately)

Directions

Step 1:

Preheat oven to 375°F (190°C). Line baking sheets with parchment paper.

Step 2:

Beat butter and sugar in a large bowl, with an electric mixer on medium speed until well combined, 2 to 3 minutes. Add egg and vanilla. Beat well. On low speed, gradually mix in flour just until dough comes together. Wrap dough in plastic wrap and refrigerate for 60 minutes or until firm.

Do your kids know that flour brings the dough together? Let them add the flour so they can see it for themselves.

Step 3:

Roll dough into 1" (2.5 cm) balls. Place on prepared baking sheets about 2" (5 cm) apart. Do not flatten dough.

Have your kids wash their hands, roll the dough into balls and place them on the baking sheets.

Step 4:

Bake in preheated oven 14 to 16 minutes until just firm to the touch. Cool on a wire rack.

Step 5:

Place chocolate chips and shortening in a microwave-safe bowl. Heat on high for 60 seconds and stir well. If it is not completely melted, heat in two or three 10 second bursts, stirring well each time. You can also melt chocolate in a double boiler, over just simmering water.

Step 6:

Dip cooled cookies most of the way into the chocolate using a fork or toothpick. Leave a round or oval opening of undipped cookie on top. Place a small dot of melted chocolate in the centre of the undipped cookie. Place a chocolate-coated candy on top as the eye. Refrigerate until chocolate has set.

Let your kids use their imagination to decorate their cookies. They could use licorice strings for eyelashes and different small candies for the centres.

Images

