THE J.M. SMUCKER Co

Aquarium Cookies

Makes 2 aquariums + 12 fish approx.

Prep Time	Cook Time	Serves	Difficulty
25 mins	26 mins	N/A	N/A

Ingredients

- **Cookies:**
- 1/2 cup (125 mL) All Vegetable Shortening
- 1/4 cup (50 mL) granulated sugar
- 1 egg
- 1/2 cup (125 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk
- 1 tsp (5 mL) vanilla extract
- 2 1/4 cups (550 mL) **Robin Hood®** Original All Purpose Flour

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- 1/4 tsp (1 mL) baking powder
- **Glaze:**
- 3 cups (750 mL) icing sugar
- 4-6 tbsp (60-90 mL) water
- food colouring (optional)
- **Vanilla Icing:**
- 1/4 cup (50 mL) All Vegetable Shortening
- 3 cups (750 mL) icing sugar
- 1/4 cup (50 mL) milk
- 1/2 tsp (2 mL) vanilla extract
- food colouring
- **Optional Decorative Toppings:**
- small candies for pebbles
- white chocolate chips for air bubbles
- coloured sugar for water crystals
- fruit leather for seaweed

Directions

Step 1:

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

Step 2:

Cookies: Cream shortening and sugar in large mixing bowl until well combined and pale in colour. Add egg, sweetened condensed milk and vanilla and mix until smooth and without streaks. Mix in remaining dry ingredients.

Step 3:

Divide dough into 3 pieces. Shape dough into flattened disks. On a lightly floured surface roll each piece to a 1/4” (5 mm) thickness.

Step 4:

Aquariums: Shape two pieces into 6 1/2” (16.5 cm) squares. Roll up 1/2” (1.3 cm) edge to create a border on three sides. Using a metal spatula to help, transfer to a cookie sheet. Repeat with another piece of dough.

Do your kids know why each measurement has two different numbers? Have one helper measure out pieces in inches while the other uses centimetres and show them they’re the same!

Step 5:

Poke “aquariums” with holes using a fork to keep large cookie flat while baking.

Step 6:

Fish: Roll remaining piece of dough. Cut out fish shapes with 2” to 3” (5 cm - 8 cm) floured cookie cutters and place on prepared baking sheets. Gather up scraps and repeat with remaining dough.

Put out all of your cookies cutters and let your kids dive into designing their own aquarium.

Step 7:

Bake in preheated oven for 8 to 10 minutes for fish, 14 to 16 minutes for aquariums or until edges begin to colour. Cool on wire racks.

Step 8:

Glaze: Combine icing sugar with water. Brush a thin coating of glaze over cookies. Allow to dry for 10 minutes. Divide remaining glaze into small containers. Add different food colours to each container. If you run out just make a bit more. Using a small paint brush, paint each cookie any way you like it. Small squeeze bottles also work well.

Step 9:

Icing: Place shortening, 1 1/2 cups (175 mL) icing sugar, milk and vanilla in a bowl. Mix with hand held mixer.

Step 10:

Beat for 5 minutes. Add remaining icing sugar 1/2 cup (125 mL) at a time beating for a 1/2 minute after each addition.

For fish: Pipe outside edge with glaze. Fill inside with glaze or make a creative design with stripes. Turn upside down and dip into a shallow plate of decorating sugar. Pipe a small amount of glaze for the eye and attach a small coloured candy.

For Aquarium: Spread blue or green icing over the whole surface staying inside the borders. Add sprinkles or small candies for pebbles on the bottom. Cut 2” (5 cm) pieces of fruit leather and cut into fringes for sea plants or coral. Add mini-white chocolate chips for bubbles and sprinkle with green or blue coloured sugar. Place cookie fish into Aquarium. Small fish crackers are also a good addition.

Images

