THE J.M. SMUCKER Co

Candy Animal Cookies

Prep Time	Cook Time	Serves	Difficulty
25 mins	12 mins	12	N/A

Ingredients

- **Cookies:**
- 1/2 cup (125 mL) butter, softened
- 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
- **Decorations:**
- coloured sugar
- coloured dot candies
- sprinkles
- chocolate chips
- candy coated chocolate

Directions

Step 1:

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

This recipe is great for practicing mixing skills, so get your kids to mix the wet and dry ingredients together. Which utensil works best?

Step 2:

Cream butter 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.

There’s lots of room for imagination with this recipe, as these cookies can be themed in any fashion! Get your kids to create their very own edible zoo, or try making dinosaurs and see if your kids can name all the different kinds they are cutting out.

Step 3:

Divide dough into 4 pieces. On a lightly floured surface roll each piece to a 1/4” (5 mm) thickness. Cut out shapes with 2”-3” (5 cm - 8 cm) dinosaur cookie cutter. Gather up scraps and repeat with remaining dough.

Have your kids ever seen animal cookies with “stained glass” bellies? Once your cut outs are on the baking sheet, cut out windows from the dough. Then unwrap hard candies, crush them and scatter the pieces into the window spaces. Bake and watch what happens!

Step 4:

Decorate raw cookies with desired candies. Place on prepared baking sheets.

Step 5:

Bake in preheated oven 10 to 12 minutes, or until beginning to colour. Cool on wire racks.

Images