



THE SNEETCHES AND OTHER STORIES



Star-Belly Sugar Cookies

Ingredients:

- 2/3 cup butter, softened
- 2 cups flour
- 1 egg
- 3/4 cup sugar
- 1 tablespoon milk
- 1 teaspoon baking powder
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- green sprinkles

Equipment needed: medium mixing bowl, electric mixer, rolling pin, star-shaped cookie cutter, cookie sheet

1. Preheat oven to 375°F.
2. Beat butter with an electric mixer on medium to high speed for 30 seconds. Add one cup of the flour, egg, sugar, milk, baking powder, vanilla, and salt. Beat until thoroughly combined. Beat in remaining flour.
3. Cover dough and chill for at least 3 hours.
4. On a lightly floured surface, roll the dough 1/8 inch thick. Use the cookie cutter to cut out stars. Place cookies on an ungreased cookie sheet. To make your stars green, just like the ones on the Sneetches' bellies, decorate with green sprinkles.
5. Bake for 7-8 minutes or until edges are firm and the bottoms are lightly browned. Cool cookies on a rack.

Makes 36-48 cookies.



S'neetch S'mores

S'mores taste best when the marshmallows are toasted over a campfire at a Sneetch Beach picnic, but here's a recipe for those rainy days when you're stuck inside.

Ingredients:

- 4 graham crackers
- 1 1.5 oz. chocolate bar
- 4 large marshmallows

Equipment needed: cookie sheet

1. Set oven on broil.
2. Break graham crackers in half. Divide chocolate bar into 4 sections. Put one section of chocolate on each of 4 graham cracker halves.
3. Place remaining graham cracker halves on cookie sheet. Top each one with a marshmallow. Broil one minute or until marshmallows are golden brown. Do not leave the marshmallows in the broiler too long because they will burn very quickly!
4. Place each cracker, marshmallow side down, on top of a chocolate-topped graham cracker; press gently.
5. Let stand 1 minute to soften chocolate. Serve immediately.

Makes 4 s'mores.

