

Baking 12

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Valentine Cookie PoPs---per UNIT

90 mL butter or margarine, softened	135 mL sugar
1/3 egg or 15 mL egg	2 ½ mL vanilla
250 mL flour, scoop and level	4 mL baking powder
1 mL salt	



1. Centre racks and preheat the oven to convection bake 175 C. (325F)
2. **Spray** the cookie pan to ensure that the cookies will come out in one piece.
3. Write your name carefully on the bottom of your cookie stick.
4. In a large bowl, cream the margarine, with a wooden spoon, until soft.
5. Add the sugar gradually to the creamed margarine. Cream well.
6. Add vanilla. Cream well.
7. Add the 15 mL egg. Cream well.
8. In a medium bowl, sift together the flour, baking powder and salt.
9. Add the dry to the creamed mixture. Blend until the flour disappears. Dough should be rich and moldable.
10. Divide the dough into 4 equal pieces.
11. Place the cookie pop stick, 5 cm. into the mold.
12. Pat the dough into the mold. Ensure the cookie stick is **imbedded** in the dough. Have the teacher check.
13. Bake on the centre rack 10-15 minutes.
14. Edges will be golden brown.
15. **Cool 5 minutes. Then...carefully loosen with a spatula.**
16. Invert onto a cooling rack.
17. Cool overnight. Store according to teacher's directions.

Day 2:

Decorate with buttercream icing. Pipe it.
You may decorate it with sprinkles, etc.