

Valentine Cookies

You Need:



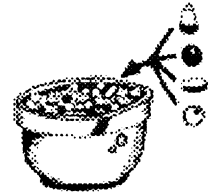
sugar cookie dough



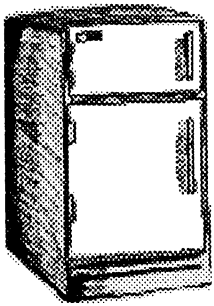
flour



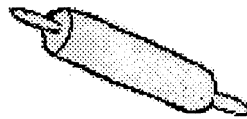
frosting



assorted candies



refrigerator



rolling pin



cookie sheet



heart cookie cutter



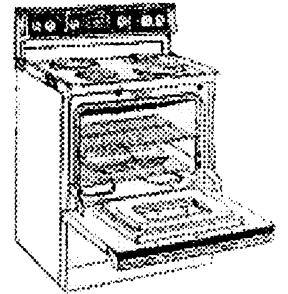
spatula



cooling rack

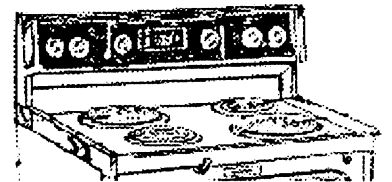
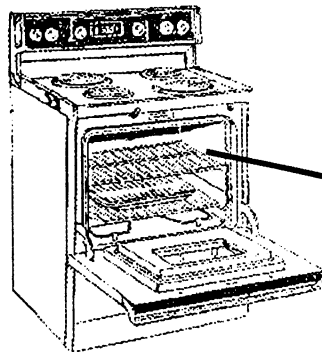


knife



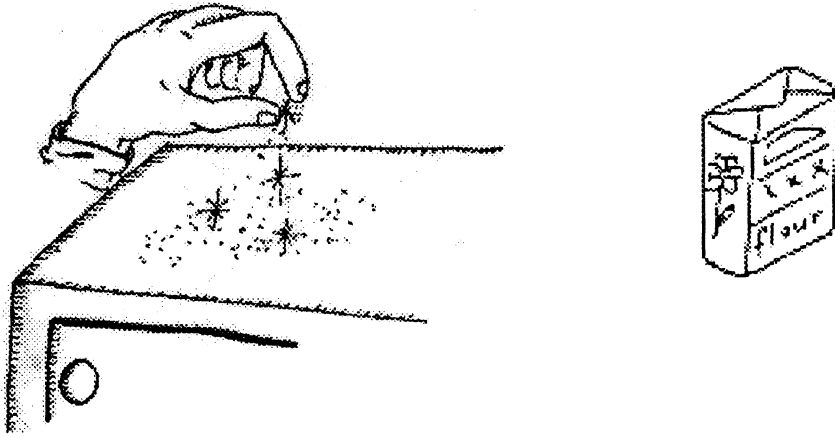
stove

1.



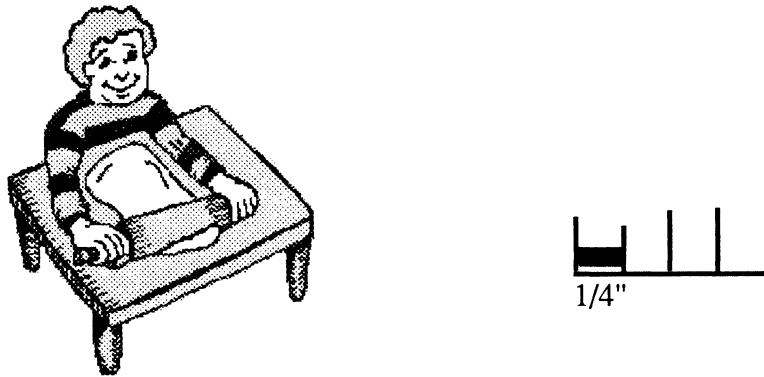
Adjust oven rack to 3rd from the bottom. Preheat oven to 400°

2.



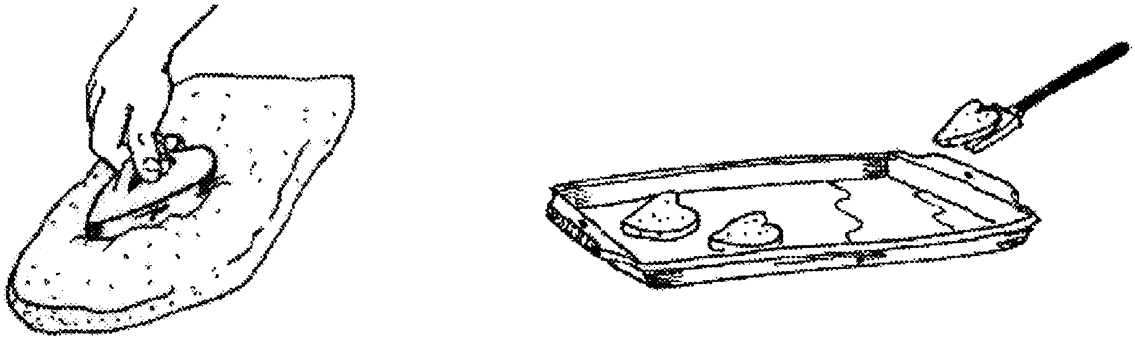
Lightly sprinkle flour on counter and spread around.

3.



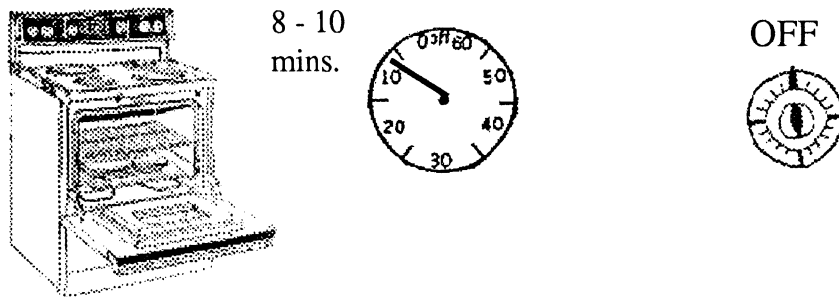
Place dough on floured area. Roll dough 1/4 inch thick on lightly floured board.

4.



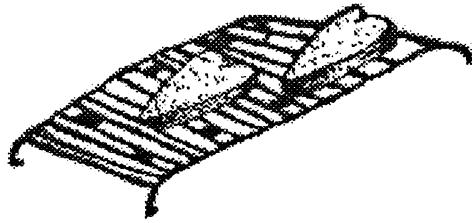
Cut cookies with cookie cutter. Place on ungreased cookie sheet.

5.



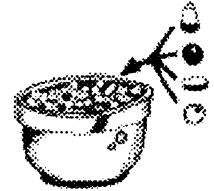
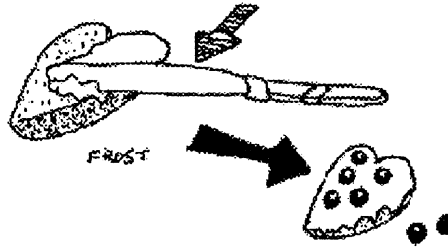
Bake 8 to 10 minutes. Remove from oven. Turn oven OFF.

6.



Transfer cookies to cooling rack to cool.

7.



Frost with frosting.

VALENTINE COOKIES
(Bake dough and decorate only)

You Need:

sugar cookie dough
flour
frosting
candy decorations
knife
stove

refrigerator
rolling pin
cookie sheet
heart cookie cutter
spatula
cooling rack

1. Adjust oven rack to 3rd from bottom. Preheat oven to 400°.
2. Lightly sprinkle flour on counter and spread around.
3. Place dough on floured area. Roll dough with rolling pin 1/4 inch thick.
4. Cut cookies with cookie cutter. Place on ungreased cookie sheet.
5. Bake 8 to 10 minutes. Remove from oven. Turn oven OFF.
6. Transfer cookies to cooling rack to cool.
7. Frost cookies and decorate with candies.