



Stained Glass Cookies

Ingredients:

- $3\frac{1}{2}$ cups unsifted flour
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 (14 oz.) can sweetened condensed milk (NOT evaporated milk)
- $\frac{3}{4}$ cup margarine or butter, softened
- 2 eggs
- 1 tablespoon vanilla *or* 2 teaspoons almond or lemon extract

Directions:

- Combine flour, baking powder and salt.
- In large mixer bowl, beat sweetened condensed milk, margarine, eggs and vanilla until well blended. Add dry ingredients; mix well. Chill 2 hours.
- On floured surface, knead dough to form a smooth ball. Divide into thirds.
- On well-floured surface, roll out each portion to 1/8-inch thickness. Using 3-inch floured cookie cutters, cut into desired shapes. Cut out holes for "stained glass" in each cookie with small cutters or knife. Place on aluminum foil-lined baking sheets. Fill holes with crushed hard candies. (If planning to hang cookies, make hole in each cookie in dough near edge with straw.)
- Place 1 inch apart on greased baking sheets. Bake in preheated 350° oven 6 to 8 minutes or until candy has melted. *Do not overbake.*
- Cool 10 minutes; remove from foil.
- Frost and decorate as desired. Store loosely covered at room temperature.

Yield: about 8 dozen cookies