

Celebrating Spring



Chick, Chick, Bunny

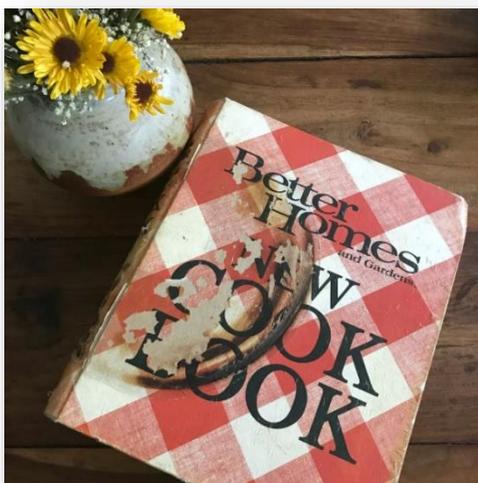
We're hacking *Grams-Grams* favorite sugar cookie recipe from 1974 to make these adorable cookies for Easter. Two different colours and flavors from one batter makes it super easy to whip up a batch!

strawberry bunnies and lemon chicks

What's Needed:

Butter, Sugar, Vanilla, Egg, Milk, All-Purpose Flour, Baking Powder, and Salt
Fresh Strawberries (2) and (1/2) Lemon or (Strawberry & Lemon Extract)
Bunny and Chick Spring Back Cookie Cutters- Celebrate It/ Michael's
Yellow & Red (or pink) Food Colour- McCormick
Black Nonpareils- Sprinkles/Wilton
White Decorating Icing (1 tube) – Wilton (*if white bunny tails are desired*)
Parchment Paper- Reynolds KITCHENS

How To Make It:



1974 Edition
Better Homes and Gardens
New Cook Book
Copyright 1968
Ring Binder/ Red Plaid

This is Gram's original cookbook. It was given to her in 1974 by her Nana. The burn mark was made shortly after when she opened it on a hot burner. It's lived in 4 states and aboard a boat for seven years.



We've enjoyed this basic sugar cookie recipe for years. A holiday favorite of our family, it can be transformed by simply adding a different flavoring and/or change the colour.



1- For this project we kept the cookies very simple. A single black nonpareil eye was dropped in each eye hole, that's it. No egg wash or additional sugar was sprinkles on the dough before baking. The cookie its self is sweet and pairs perfectly with milk, coffee or tea. However, if a white bunny tail is preferred, we showed how to add a white icing cottony tail on step 18 below.



2- Any cookie cutter can be used if our choice is not available in your area.



3- Prepare dry ingredients by splitting the quantity in half. In two separate containers place-

- 1 cup flour
- $\frac{3}{4}$ tsp of baking power
- $\frac{1}{8}$ tsp salt

Set containers aside.



Note: Using fresh fruit juice will add a soft kiss of strawberry or lemon essence to the cookies.

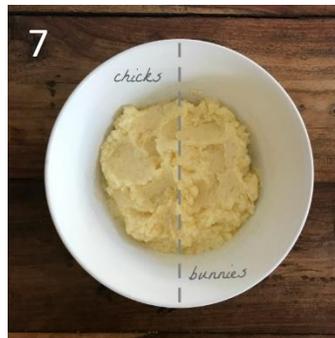


6- Slice 2 fresh strawberries. Sprinkle with sugar (to rush juice) let sit a few minutes. Press juice out. Remove seeds.

7- For fresh lemon flavor, squeeze $\frac{1}{2}$ lemon. Set juices aside until needed.



4- Cream the $\frac{2}{3}$ cup butter, $\frac{3}{4}$ cup sugar and 1 tsp vanilla together. Add 1 egg and 4 tsp milk. Beat until light and fluffy.

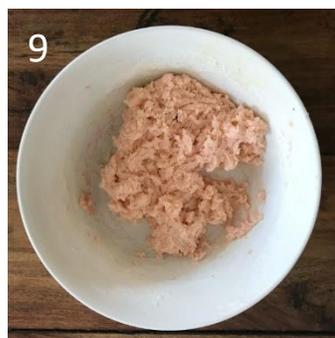


5- Divide the butter mixture in half. Place in two separate bowls.

Note: Put butter mixture into a large measuring cup to split. Pour 50% in each bowl.



8- Place strawberry juice ($\frac{1}{2}$ to 1 tsp) and red food colouring (2 drops) in one bowl of the butter mixture. Mix together till colour is blended.



9- Sift one bowl of dry ingredients over the pink butter mixture. Mix into a creamy mixture.



10



11

10- Repeat steps 8 & 9 for the lemon juice (1/2 tsp) or extract (1/4 tsp), yellow food colouring (3 drops) and remaining wet / dry ingredients.

11- Cover both bowls with plastic wrap. Chill doughs in the refrigerator at least 1 hour.



12



13

12- Roll dough out on a floured surface. We rolled our dough 1/4" thick.

13- Cut cookies out.

Note: Rolling dough on a piece of parchment paper makes it easy to roll and move around.



14



15

14- Placed the cut-out shapes on a parchment paper covered cookie sheet.

15- If using a spring back cutter, clean the excess dough away from the cutter sides occasionally to avoid a dough build up. Place a nonpareil for each eye.



16



17

16, 17- Baking time will need to be adjusted according to the size of the cookies being made. We baked our cookies 4.5 minutes at 375. (at 5 minutes edges were browning quickly). Test bake a few. Remove cookies from pan to stop edges from browning. Let cookies cool.



18



19

18- If desired, spread a small dollop of white icing on the tail of the bunnies.

18, 19- To serve our cookies, we filled small wooded wheel barrows or baskets (AC Moore) and placed at each setting for Easter brunch.