



Hedgehog Cookies!

Make yummy shortbread cookies and decorate them to look like hedgehogs!

Length: 1 Hour

Difficulty: Difficult

Supplies You Will Need

- For shortbread cookies
 - 1 cup softened unsalted butter
 - $\frac{3}{4}$ cup sugar
 - 1 egg
 - $\frac{1}{2}$ tsp vanilla extract
 - 2 $\frac{1}{2}$ cups flour
 - 1 tsp baking powder
 - $\frac{1}{4}$ tsp salt
- For hedgehog decoration
 - Melted chocolate chips
 - Chopped walnuts
- Materials
 - Measuring cups/spoons
 - Mixing bowl (electric mixer or handheld mixer)
 - Baking sheet
 - Small bowl for dipping chocolate and walnuts

Parental Warning: Stove and Oven

ACTIVITY INSTRUCTIONS

1. In a mixing bowl, cream 1 cup softened butter with $\frac{3}{4}$ cups white sugar. Add 1 egg and $\frac{1}{2}$ tsp vanilla and mix well
2. In a separate bowl, combine 2 $\frac{1}{2}$ cups Flour, $\frac{1}{4}$ teaspoon Salt, and 1 teaspoon Baking Powder. Add dry ingredient mixture to mixing bowl and combine with wet ingredients.
3. Form cookies in an oval/egg-like shape, with a point on one side for the nose, on ungreased baking tray
4. Bake @ 375 degrees for 6-8 minutes
5. After cookies have cooled, dip $\frac{3}{4}$ of each cookie in melted chocolate chips and then coat in walnuts. Using a toothpick, dot two eyes and a nose from the extra melted chocolate on the remaining uncovered shortbread.

