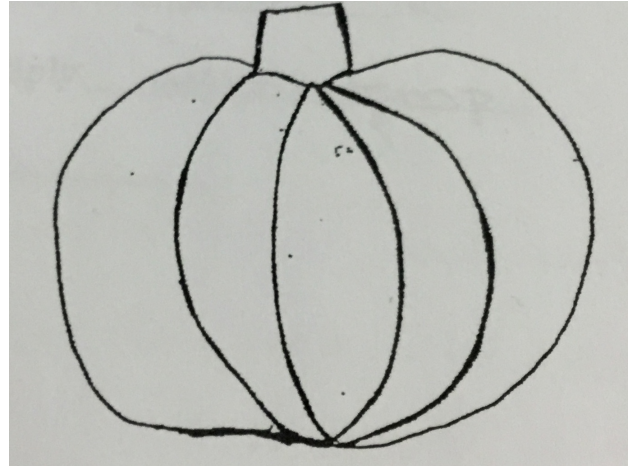


Jack-o-Lantern Cookies

60 mL soft margarine
150 mL sifted all purpose flour
60 mL sugar
2 mL baking powder
1/2 egg
0.5 mL salt
1 mL vanilla
3 drops orange food colouring
1 drop green food colouring
15 mL mini chocolate chips



1. Preheat the oven to 375 °F. Line a cookie sheet with parchment paper.
2. In a large bowl, cream together the margarine and sugar using a wooden spoon.
3. Have teacher add orange food colouring.
4. Add egg to creamed mixture and mix with a wooden spoon until light and fluffy. Mix in vanilla.
5. Sift flour and then measure. Sift together flour, baking powder, and salt into a medium bowl.
6. Gradually add the flour mixture to the egg mixture, stirring until well combined.
7. Remove 25 mL of the dough and place in a small custard cup to use for the stems. Have teacher add green food colouring to the stem portion. Blend colour in using a metal spoon. Set aside for later use.
8. Divide the orange dough into 6 equal portions. Each will be 1 pumpkin cookie.
9. Divide each cookie portion of orange dough into 5 equal amounts.
10. Arrange on a prepared cookie sheet to look like a pumpkin as the picture above. You may leave spaces between the pieces of cookie dough as they will spread together when baking.
11. Add a piece of the green dough for a stem.
12. Bake for 8-10 minutes or until pale golden around the edge. Do not overbake. Decorate with chocolate chips while the cookies are hot out of the oven.
13. Cool on the cookie sheet for 2 minutes before transferring to a cooling rack.