STAINED-GLASS COOKIES

Watch light pass through these cookies before you take a bite!

INGREDIENTS:

½ cup softened butter

¾ cup sugar

1 large egg

½ teaspoon vanilla extract

1 ½ cups all-purpose flour

¼ teaspoon baking powder

½ teaspoon salt

½ cup crushed hard candy

Tip: Are you short on time? Use premade dough and skip down to step 3.

INSTRUCTIONS:

1 Using a mixer, cream together butter and sugar until fluffy. Add egg and vanilla extract. In a separate bowl, stir together flour, baking powder, and salt.

2 Gradually add dry ingredients to the butter, and cream the mixture. Wrap tightly with plastic wrap and refrigerate for at least an hour.

3 Preheat oven to 350 degrees. On a lightly-floured surface, roll out batter about ¼ inch thick.

4 Use cookie cutters to cut out shapes. Cut a small circle in the middle of each shape with a butter knife or smaller cookie cutter.

5 Place shapes on a parchment-lined baking sheet and bake for 5 minutes.

6 Remove the baking sheet, and carefully spoon ½ teaspoon of crushed hard candy into the center of each cookie.

7 Bake for 4-5 more minutes, or until the candy has melted completely.

8 Cool, first for 15 minutes on baking sheet, then move to cooling rack.

FIRST NIGHT. The only ritual component of Hanukkah is lighting the menorah and saying the blessings. (Visit **pjlibrary.org/hanukkah** to see and hear blessings.) Everything else is optional – fried food, tales of Jewish heroism, gifts and gelt. Ritually speaking, it's all about the light, and for each of eight nights, bringing a little more of it into the world.

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