

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.