

BUNNY EARS EASTER COOKIES

ORGANIZE INGREDIENTS AND UTENSILS

INGREDIENTS:

- $\frac{3}{4}$ cup flour, plus extra for rolling
- $\frac{1}{2}$ teaspoon baking powder
- pinch of salt
- $\frac{1}{4}$ cup unsalted butter, softened
- $\frac{1}{4}$ cup sugar
- 1 egg yolk
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{8}$ teaspoon almond extract
- White cookie icing
- Pink cookie icing

UTENSILS:

- Whisk
- 2 medium-size bowls
- Measuring cups and spoons
- electric mixer
- Wax paper (to trace the template)
- pen



INSTRUCTIONS:

1. Whisk together the flour, baking powder and salt in a small bowl and set aside.
2. In separate a medium bowl, beat together the butter and sugar with an electric mixer. Once light and fluffy, add the egg yolk and extracts.
3. When they are well incorporated, sprinkle over half the flour mixture and beat gently until combined, then sprinkle over the rest and beat until no streaks of flour remain, and be careful not to over-mix. We prefer to finish mixing by hand.
4. Prepare your counter top with flour, and place the dough. Gather it into a ball and press it into a 2-inch thick round disk. Flour your rolling pin and roll out the dough to almost ½-inch thick (so they don't break when you place them on the glass) and cut out the bunny ear shapes **using the template**.
5. Preheat the oven at 350°F. Place the shapes on a baking sheet lined with parchment paper or a silicone mat, place them in the freezer for 10 minutes before baking them. This will help you keep their shape. Gather the dough scraps and re-roll to cut out the rest of the shapes and place them on the cookie sheet.
6. Bake the cookies for 10-12 minutes, until the edges of the cookies just start to turn brown. Let them cool on the cookie sheet a few minutes, then transfer to a wire rack to cool completely.
7. Once the cookies are completely cool, you can ice the cookies by outlining the ears' shapes first, then flood the icing within the borders to fill it in with white in the outside and pink on the inside. Let the cookies dry overnight before serving.

Bunny Cartoon:

<http://sonzap.lorexddns.net/>

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