



Candy Corn Cookies

Ingredients:

- 1 cup of sugar
- 1 cup of margarine, softened
- 2 1/4 cup of flour
- 1 egg
- 1 tsp vanilla
- orange and yellow food coloring

Directions:

1. Collect all of the ingredients above and bring them to your work area along with 2 bowls for mixing, a measuring cup, measuring spoons, a butter knife, an electric mixer, a cookie sheet, oven mitts and a spatula.
2. Cream sugar and margarine (you can use an electric mixer on medium speed to do this), add egg and vanilla blend.
3. Add flour about 1/2 cup at a time until it is all mixed in.
4. Roll into three balls. add orange coloring to one of the balls. yellow to the other. The remaining ball has no color.
5. Chill dough.
6. Preheat oven to 350F.
7. Roll balls flat together so that the white ball is the bottom, the orange ball is in the middle and the yellow ball is the top.
8. With a knife cut the dough into 3 inch triangles. (If dough is still too sticky, add a little more flour)
9. Bake 15 min at 350F
10. While the cookies are baking, tidy your work area.
11. Remove the cookies from the pan with a spatula and set on a plate in a single layer to cool.



Use these candy corn cookies in relation to the parable in Matthew 13:1-8 The sower and the seed.

