



EARTH DAY COOKIES

Ingredients

- ❖ 3/4 Cup White Sugar
- ❖ 2/3 Cup Vegetable Oil
- ❖ 2 Teaspoons of Baking Powder
- ❖ 2 Teaspoons of Vanilla Extract
- ❖ 1/2 Teaspoon of Salt
- ❖ 2 Room Temperature Eggs
- ❖ 2 Cups of White All-Purpose Flour

Tools

- ❖ Wooden Spoon
- ❖ Cookie Sheets
- ❖ Parchment Paper
- ❖ 2 Large Bowls
- ❖ Measuring Spoons and Cups
- ❖ Blue and Green Food Coloring
- ❖ Electric Mixer (Optional)
- ❖ Gloves (Optional)

Note:

The recipe listed above is for a full batch of cookies, anywhere between 18-24 depending on how small or big you want your cookies.

The recipe for the small batch 6 cookies we made in our video is as follows:

Melt 4 tablespoons of butter/margarine. Pour the margarine in a large bowl and add in 1/3 cup sugar, 1 large egg yolk, and 1 teaspoon vanilla extract. Mix until combined. Add to that bowl 1/2 cup + 2 tablespoons flour, 1/4 teaspoon of baking soda and 1/8 teaspoon salt. Mix until just combined (you don't see anymore flour).

Split the dough evenly, color one blue and one green, swirl the colors together and make 6 cookies. Bake on 350°F for 8 minutes.

Step 1:

Allow an adult to preheat the oven to 350°F.

Line two baking sheets with parchment paper and put them on the side for later on.

In a large bowl, mix together the sugar, oil, baking powder, vanilla extract, salt and eggs.

You can mix by hand with a spoon or with an electric mixer. Mix until all of it is combined together.



Step 2:

Slowly mix in all of the flour.

If you're using an electric mixer, bring the speed down to low so the flour doesn't go flying everywhere.

Don't overmix at this point! Once all of the flour has been mixed in and you don't see anymore, stop mixing so the dough doesn't become too sticky.



Step 3:

Once the batter is mixed, separate the dough evenly into two separate bowls.

Add some blue food coloring to the first bowl. Mix with a spoon or gloved hands until the dough is completely blue.

Add some green food coloring to the first bowl. Mix with a spoon or gloved hands until the dough is completely green.



Step 4:

Taking a small piece of the blue dough, roll it into a ball.

Taking a small piece of the green dough, roll it into a ball.

Take the small blue and green dough ball and slowly roll them together so they slightly swirl into each other.

Place the combined dough ball on the sheet tray and repeat until all the dough is finished.



Step 5:

Don't over smoosh the colors together or you'll end up with a marbled dough or it will mix into a dark gray color.

You want it to look like the Earth - blue swirls for the oceans and green swirls for the lands.

Pop the cookie trays into the oven and bake for 8 minutes until soft. They will finish setting as they cool.



Let's see your masterpiece! 😊

