

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-boiled sweets

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 cling film and refrigerate for at least an hour.
- 3 Preheat oven to 180 degrees. On a lightly-floured surface, roll out batter about ½ cm 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 the crushed boiled sweets into the centre of each cookie.
- 7 Bake for 4-5 more minutes, or until the sweets have 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. 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.