

# Snow Globe Cookies

Create a charming wintry scene with these pretty snow globe cookies—but do it fast because they won't last long in your kitchen! Delicious as well as decorative, this simple cooking craft looks impressive but is easy enough for little hands to make. For picture perfect cookies, use our template!

## What You Need:

- Sugar cookie dough
- Rolling pin
- Butter knife
- Blue food coloring
- Sprinkles
- Royal icing
- Green fondant sheets
- Round cookie cutter or drinking glass
- Template (optional)



## What You Do:

1. First take out your favorite store-bought or homemade sugar cookie dough and divide it in half.
2. Let your child roll out one piece into a flat disk, about 1/4" thick.
3. Roll the other piece out to about 1/2" thick.
4. Using a cookie cutter or glass, cut out the same number of cookies out of each disk. If you're using the template, trace the circle onto both disks of cookie dough and cut it them with a knife.
5. On each of the cookies that are 1/2" thick, slice a groove down the middle with a knife. This is where the globe part of the cookie will fit into.
6. Now bake both the thick and thin cookies, according to the directions on the package or recipe. Let them cool completely.
7. While they're cooling, have your child mix up a batch of light blue icing in a large bowl. Dip one side of each cookie into the icing and set is aside to dry to a smooth, matte finish. This may require several hours.
8. Now you can decorate the thin cookies with colored fondant, icing and sprinkles! Your child can create a tree made out of three small triangles, or try a snowman, gingerbread men, or snowflake. When the globes are finished, let them dry.
9. Now it's time to assemble the cookies! Help your child place a line of icing into the groove of a thick cookie, and "glue" the snow globe into it vertically so it stands upright. It might be helpful to prop cookie against something while it dries.

These make the perfect ending to a magical holiday dinner!

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