

Fall Leaf Cookies

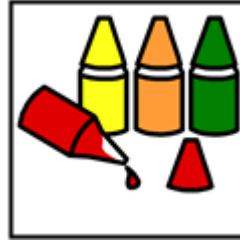
Recipe Courtesy of Lena Abraham at Delish

Photos of recipe available at <https://www.delish.com/cooking/recipe-ideas/recipes/a56046/leaf-cookies-recipe>

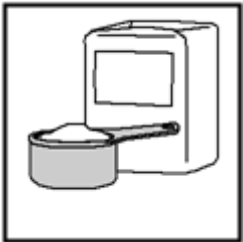
Ingredients:



2 tubes of refrigerated sugar cookie dough



Food coloring – red, yellow, orange, and green

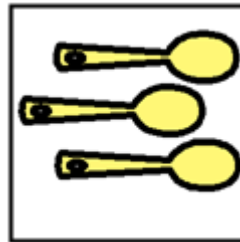


¼ cup flour

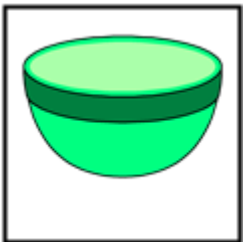
Supplies Needed:



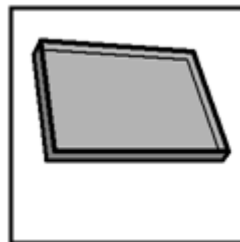
Large bowl



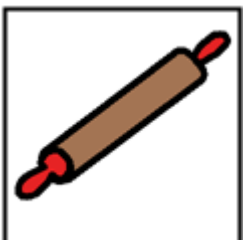
Spoons



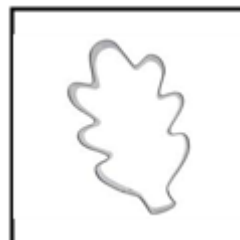
4 small bowls



Baking sheet



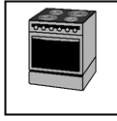
Rolling pin



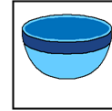
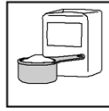
Leaf cookie cutter

Fall Leaf Cookies

Instructions:



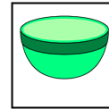
1. Preheat oven to 350F.



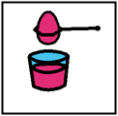
2. Mix the cookie dough and flour in the large bowl.



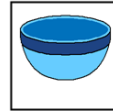
4



3. Divide the dough into four separate bowls.



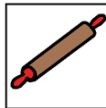
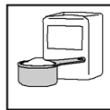
4. Dye each dough a different color with drops of food dye.



5. Combine all doughs gently in the large bowl making sure



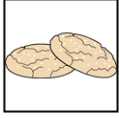
each color remains visible instead of being all brown.



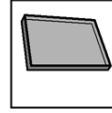
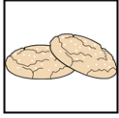
6. On a lightly floured surface, roll out dough to ½ inch thickness.

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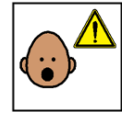
Instructions:



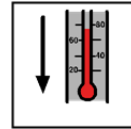
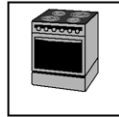
7. Cut cookies using the leaf cookie cutter.



8. Place cookies on prepared baking sheet about 1 inch apart.



9. Bake for 8 to 10 minutes until golden brown. Be careful.



10. Remove from oven with help and let cool.



11. Enjoy your autumn treat!



Photo courtesy of <https://www.delish.com/cooking/recipe-ideas/recipes/a56046/leaf-cookies-recipe>