

**Pumpkin Patch Sugar Cookie Recipe**



**Ingredients**

* 4 tablespoons melted butter
* 1 egg yolk
* 1/3 cup granulated sugar
* 1/2 teaspoon vanilla extract
* 1/2 cup and 2 tablespoons all-purpose flour (add more flour if the dough feels too wet)
* 1/4 teaspoon baking soda (what makes our cookies rise!)
* 1/8 teaspoon salt
* Food colouring

**Steps**

1. Preheat the oven to 350 degrees
2. Prepare your cookie tray with parchment paper or grease the tray
3. Combine all wet ingredients and mix together well:

* Melt butter in the microwave first then add it to your mixer
* Separate your egg and use the yolk only
* Add sugar (sugar is a wet ingredient because it will not fully combine with your other ingredients if you mix it in with the dry ingredients and your cookies will be grainy)
* Add vanilla

1. Sprinkle your dry ingredients over top of your wet mixture:

* Add flour
* Add baking soda
* Add salt

1. Mix all ingredients together until just combined (don’t over mix)
2. Use a spatula to scrap the sides of your bowl and form the dough into a ball
3. Split your dough in half
4. Use one half of your dough and take a pinch of dough from it
5. Add green food colouring to the pinch of dough (for the stem of our pumpkins)
6. Add red and yellow flood colouring the one half of dough we took the pinch from (for the pumpkin rind)
7. Roll the green and orange dough out separately into long snakes
8. Flatten the plain dough out and stack the orange dough and then green dough on top
9. Cover the orange and green dough completely with your plain dough and give a little roll to form a round log shape
10. Take a knife and cut approximately 1inch slices of your dough (you should see the pumpkin now!)
11. Place the cookies on the cookie tray and put them into the oven
12. Bake the cookies for approximately 10 minutes
13. Let your cookies cool on the cookie tray for about 2minutes then transfer them to a wire rack

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