

# Flour Power Cookie Bouquet

## What you'll need

- Cookie dough, well chilled\*
- Parchment paper
- Craft sticks (about the size of tongue depressors)
- Tube icing or favorite decorator icing recipe
- Decorator bags and decorator tips #7 and #14 (optional)
- Assorted sprinkles or sanding sugar
- Large clay pot or wide container
- Florist foam
- Easter grass or shredded green filler paper
- Large cellophane bag for transporting (optional)
- Small cellophane sleeves (optional, for single-cookie giving)
- Gift tag printouts and ribbon (optional)

\*Bernard's cookie dough recipe will make 12 to 15 large cookies.

## How to make it

1. Chill dough 3 hours or overnight.
2. Preheat oven to 350°F. Place craft sticks on a parchment-lined cookie sheet.
3. Roll about 2 tablespoons of dough into a ball and place it on the top of 1 craft stick. Press down slightly to make sure the dough has good surface contact with the stick. Repeat with remaining dough.
4. Bake for 15 minutes or until edges start to brown. Do not under-bake the cookies or they will fall off the sticks.
5. Decorate cookies with store-bought tube icing or decorator bags filled with your favorite decorating icing. (For these cookies I like to use a round tip #7 and star tip #14 for decorating.) Add sprinkles or sanding sugar to the cookies before they dry.  
*Tip: Pour sprinkles onto a paper plate, ice the cookie, and then place it facedown into the sprinkles on the plate. Press very gently to make the sprinkles stick. Once you are completely finished using the sprinkles, fold up the sides of the paper plate to make a funnel shape and pour the unused sprinkles back into the jar.*
6. To make the bouquet, fill the clay pot with the florist foam, level with top of pot. Cover foam with the Easter grass or crinkle paper.
7. When the cookies are dry, "plant" 3 or more of the decorated cookies in the pot by pushing the sticks through the grass and securely into the foam. Vary the heights of the cookies by placing the taller ones in the back of the bouquet.
8. Place bouquet carefully into a large cellophane bag (optional).
9. To make individual cookies in pots, simply follow Step 7 with a small pot and plant a single cookie in the center of the pot.
10. To give out individual cookies in cellophane sleeves, simply slide the dry cookies into cellophane bags (available at craft stores). Add ties and our printable tags. Then sign the tags and hand out the cookies.



# Bernard's Cookie Bouquet Dough

- 2¼ cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- ½ cup (1 stick) butter, softened
- ½ cup vegetable shortening
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 2 tsp. vanilla extract
- 2 tsp. cream de cacao (optional)
- 2 large eggs
- 12-oz. bag mini chocolate chips



1. Whisk together flour, baking soda and salt in a bowl. Set aside.
2. In a separate bowl, cream together softened butter, shortening, sugar and brown sugar until mixture becomes light and fluffy, about 3 minutes.
3. Add vanilla extract, cream de cacao (optional) and eggs, 1 at a time, to the butter mixture. Mix well.
4. Slowly add flour mixture to the butter mixture, about ½ cup at a time, until all the flour is incorporated.
5. Add mini chocolate chips and stir by hand to incorporate. For best results, chill dough in refrigerator for a few hours before baking.

Makes 12 to 15 large cookies

