

Bear Recipes



Sugar Cookies

Ingredients:

3/4 cup margarine

2 eggs

2 1/2 cups all purpose flour

1 tsp. salt

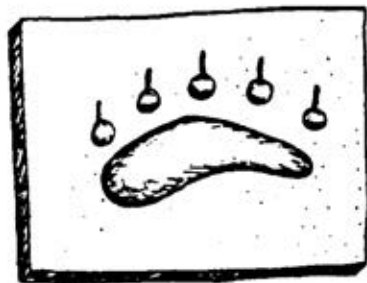
1 cup sugar

1/2 tsp. vanilla

1 tsp. baking powder

Directions:

Mix margarine, sugar, eggs, and vanilla. Stir in flour, baking powder, and salt. Chill for about 1 hour. Heat oven to 400°. Roll dough, cut with teddy bear cookie cutter and place on an ungreased cookie sheet. Bake 6 min. makes about 4 doz.



Bear Paw Cookies

Prep work:

Use basic sugar cookie recipe. Prepare dough, divide into 2 halves. Add brown food coloring to one half of the dough. (Mix red and green food coloring to make brown food color, then add to dough.) With plain uncolored dough, roll out and cut into 4"x4" squares. Roll the brown dough into 1" individual balls.

In Class:

Provide each student with a 4"x 4" base and a brown dough ball. Have the student form a bear paw with their brown ball and place it on top of the base. Provide each student with 5 M&M's for the toes and five 1-inch strips of red licorice for the claws. Place on cookie sheets and bake per recipe instructions for the sugar cookies.