

★ JUST FOR FUN ★

## Crazy daisies



*Give your teacher a bouquet of these wacky daisies.*

### YOU WILL NEED

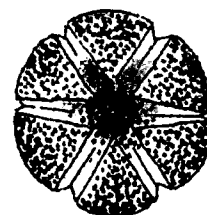
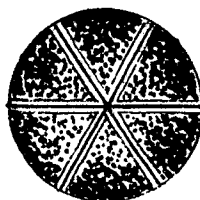
250 mL	white sugar	1 c.
175 mL	butter (room temperature)	$\frac{3}{4}$ c.
1	egg	1
10 mL	vanilla	2 tsp.
550 mL	all-purpose flour	$2\frac{1}{4}$ c.
	colored sugars	

large mixing bowl, wooden spoon,  
small plate, baking sheet lined with  
aluminum foil, kitchen knife, lifter,  
cooling rack

*Bake and Make Amazing  
Cookies by Elizabeth Macleod,*

2004

- 1 Preheat the oven to 190°C (375°F).
- 2 Beat together the white sugar and butter until creamy. Stir in the egg and vanilla. Blend in the flour.
- 3 Form dough into 3 cm (1¼ in.) balls. Pour some colored sugar onto the plate, and roll the balls in it. Place on the baking sheet about 4 cm (1½ in.) apart.
- 4 In each ball, make three cuts a little more than halfway down, as shown. Spread the sections slightly to form petals. Sprinkle different colored sugar in each cookie's center.



- 5 Bake 10 to 12 minutes, until golden. Cool for 3 minutes, then transfer cookies to the cooling rack. Cool completely.

*Makes about 3 dozen cookies*

### WRAP IT UP

★ Decoupage a box. Mix equal amounts of white glue and water. Dip small pieces of wrapping paper in the mixture, and smooth them onto the box. When dry, cover with two coats of acrylic varnish. Let dry after each coat.