



# Great Art Cookies

Basic sugar biscuits are painted with an egg-yolk and food colouring paint mixture in the style of a famous artist. For example, artists can create Pollock Spatter Cookies, Mondrian Geometric Cookies, Picasso Cubist Cookies, Van Gogh Starry Night Cookies and O'Keeffe Flower Cookies. Bake and enjoy as part of a Great Art Cookies and Milk Party. This recipe makes about 4 dozen normal-sized cookies or 12 extra-large art cookies.



## MATERIALS

### Basic Sugar Cookie recipe

- 175g butter or margarine, softened
- 225g sugar
- 2 eggs
- 1 tsp. vanilla essence
- 600g plain flour
- 1 tsp. baking powder and 1 tsp. salt
- caster sugar for sprinkling
- kitchen scales
- electric mixer
- 2 bowls
- measuring spoons
- floured board
- rolling pin
- refrigerator
- cling film
- cookie cutter or dull knife
- oven gloves
- cooling racks
- baking sheet
- spatula
- oven preheated to 190°C (375°F, gas mark 5)

### Other cookie supplies

- 1 egg yolk per cup
- small cup per colour
- food colouring, one colour per cup
- small, clean paintbrushes
- optional decorations: raisins, chocolate chips, nuts, coconut, seeds
- fork to mix
- covered work area
- napkins for each person
- glass of juice or water for each person

Note: Ready-made frozen sugar cookie dough is available at supermarkets and can be used in place of home-made dough.

