



# Treat Time

Approximate Time: 2 hours

**Prep Time:** 5 minutes  
**Bake Time:** 8 minutes  
**Chill Time:** 30 minutes

## Sugar Cookie Temples

- 3/4 c. sugar
- 1/4 c. shortening
- 1 t. vanilla
- 1 egg
- 2 1/2 c. flour
- 1/2 t. baking soda
- 1/2 t. baking powder
- 1/4 t. salt
- 1/4 c. + 2 T. cold water



Pre-heat oven to 350 degrees F. Cream together sugar, shortening, eggs and vanilla. Sift together flour, baking soda, baking powder and salt. Slowly mix in sifted, dry ingredients to the creamed ingredients. Add water. Continue to mix until a soft dough forms. Chill in refrigerator for 30 minutes. Roll out on a floured surface to 1/4-inch thickness. Cut out using pattern pieces. Bake on a prepared pan for 8 minutes. Cool before frosting.

**Treat Time:** Frost with your favorite white frosting. Build your temple cookies by using extra frosting as mortar between pieces. If desired; tint a small amount of frosting yellow to represent the Angel Moroni.

**Closing Prayer** and blessing on the food.

