



## Treat Time

**Approximate Time:** 15 minutes excluding prep, chill, and bake time.

**Prep Time:** 15 minutes

**Chill Time:** 15 minutes

**Bake Time:** 25-35 minutes

### “Lengthen Your Stride” Butter Cookies

1 C. butter

2/3 C. sugar

Pinch of salt

2 1/2 C. all-purpose flour



Preheat oven to 350 F. Line a large baking sheet with parchment paper.

Cream the butter until softened, then add sugar and salt. Fold in flour and mix to make a stiff dough.

Knead gently on a lightly floured board for 2 minutes.

Wrap dough in plastic wrap or wax paper and chill in refrigerator for 15 minutes.

On lightly floured board roll dough out to a thickness of 3/8 to 1/2 inch.

Let children help cut into shoe shapes.

Place cookies two inches apart on baking sheet and place in oven.

Immediately **REDUCE HEAT TO 325 F.**

Bake until lightly browned (25 to 35 minutes). Reduce heat if cookies are browning too quickly.

Cool cookies on a rack.

**Treat Time:** Let children decorate a pair of “Lengthen Your Stride” shoe cookies with frosting.

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

