



Treat Time

Approximate Time: 10 minutes (not including prep and chill time)

Prep Time: 30 minutes

Chill Time: At least 15 minutes

Peanut Butter Footsteps

Preheat oven to 350 degrees.

Cream together 1 cup butter, 1 cup brown sugar and 1 cup granulated sugar.

Add 2 eggs, 2/3 cup peanut butter & 1 tsp. vanilla.

Mix until smooth.

Add 2 cups flour, 1 tsp. baking soda, 1/2 tsp. salt, and 2 cups oatmeal.

Mix until blended.

Roll dough on lightly floured surface to 1/4-1/2 inch thickness (if too soft refrigerate until easy to handle).

Cut out with foot shaped cookie cutter. (We purchased our's at a local craft store for 60 cents.)

Bake on lightly greased cookie sheet for 10-15 minutes.



Optional: Remove from oven and immediately cover each cookie with (8) chocolate chips. Allow chips to melt, then spread evenly over cookie. Cool in refrigerator until chips harden (this will be the sole).

Frost otherside of cookie with “Peanut Butter Frosting”: 1/4 cup peanut butter, 1 Tbs. butter, 3/4 cup confectioners' sugar, and 2-4 Tbs. milk. **Blend** until smooth.

Decorate by making sandal straps with “Chocolate Frosting”: 1 Tbs. butter, 1/8 cup unsweetened cocoa powder, 3/4 cup confectioners' sugar, 2-4 Tbs milk. **Blend** until smooth.

Tip: To make a decorating bag, cut off the tip of one corner of a sandwich bag. Fill with frosting. Roll top and squeeze frosting out corner.

Closing Prayer and blessing on the food.

Treat Time: Help children decorate cookies to look like sandals Jesus and Nephi might have worn.