



## Treat Time

### “Immersion” Cookies (Shortbread)

**Bake Time: 7–10 minutes**  
**Cool Time: 15 minutes**

**2 cups all-purpose flour**  
**1/4 teaspoon baking powder**  
**1/4 teaspoon salt**  
**1 cup butter (softened)**  
**1/2 cup powdered sugar**  
**1/2 teaspoon vanilla extract**  
**A glass of milk for each family member**



Preheat oven to 350 degrees F. Sift the flour, baking powder, and salt into a bowl and set aside. In a mixing bowl cream the butter until light and fluffy. Add the powdered sugar and continue to beat. Scrape down the sides of the mixing bowl once or twice while you are mixing. Beat in the vanilla extract. Slowly add the flour mixture. Mix on low until everything comes together into a thick dough. Turn the dough out onto a floured surface. Press the dough out into a flat patty an inch thick. Wrap in plastic and chill completely in the refrigerator for about thirty minutes. After the dough is chilled, roll the dough out to 1/2-inch thick. Cut the dough into small bite size shapes with cookie cutters or a knife. Place on a parchment lined baking sheet. Bake for 7 to 10 minutes, or until the bottoms of the cookies are barely golden (watch carefully; cookies burn easily). Place pan on wire rack and cool completely.

**Treat Time:** Immersion is the dipping of something in liquid so that it is completely covered. When we are baptized by immersion we are completely covered with water. When eating “Immersion Cookies” completely immerse (dunk) cookies into a cold glass of milk. Be sure to have plenty of napkins on hand, as fingers will get wet).

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