

## *GELATIN SUGAR COOKIES*

3/4 cup shortening	}	In a large bowl, cream shortening and sugar. Add jello and stir well. Add eggs and beat together.
1/2 cup sugar		
1 (3 ounce) pkg. jello (any flavor)		
2 eggs, slightly beaten		
2 1/2 cups flour	}	In a medium bowl, mix together with a whisk, then blend into creamed mixture
1 tsp. baking powder		
1 tsp. salt		
1/4 cup colored sugar		

Shape dough into 3/4" balls and place on a greased cookie sheet, 2" apart. Using cooking spray, grease the bottom of a drinking glass, dip glass into the colored sugar then use the glass to flatten the cookie balls, repeat dipping the glass bottom into the colored sugar as you flatten each cookie ball. Bake in a 400<sup>o</sup> oven for 8 to 10 minutes or until golden in color.

**Can't Boil Water #38:** To make colored sugar, pour 1 cup sugar into a pint size jar that has a tight fitting lid. Add 2 drops of liquid food coloring. Screw lid on tight and shake vigorously. To use, pour a small amount into a shallow bowl. Do not pour unused portion back into the jar.