



Recipes

March

Cat in the Hat Cookies

Ingredients:

Sugar cookie dough (either store bought or homemade shaped into a roll)
White icing
Red sugar sprinkles

Equipment:

Knife
Cookie sheet
Spatula
Icing spreader or knife
Cooling rack
Stool (if needed to reach counter)

Mini-Directions:

Wash hands. Preheat oven to temperature on recipe. Slice cookie dough 1/3 inch slices. Cut 1/4 cookie dough slice off and roll into snake for hat brim. Roll remaining dough into fat snake for hat stovepipe. Place on cookie sheet and flatten into hat shape. Bake as directed, cool. Decorate with vanilla icing and sprinkle stripes of red sugar on each cookie to make cat hat.

Full Directions:



1. Prepare to cook! Put on apron or clean shirt to cover clothes. Pull long hair back in an elastic or tie. Wash hands with soap and warm water while singing “Twinkle, Twinkle” or count to 100 slowly. Dry hands on a clean towel. Wash off your work space and gather your adult helper, equipment and ingredients.



2. Get ready. Preheat oven to recipe directions. Slice cookie dough into 1/3 inch thick slices. Cut 1/4 cookie slice off to make top and brim of the hat.

3. Make the hat shapes. Roll each piece into a snake shape. The small snake is the brim of the hat; the large snake is the top of the hat. Place pieces in hat position.



Flatten snakes into hat shapes.

4. Bake the cookies. Bake “hats” according to recipe directions.



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Remove to cooling rack.

5. Decorate the hats! Once the cookies have cooled completely, ice the entire cookie with white frosting. Use red sugar to add stripes to make the cat's hat.

6. Enjoy. Enjoy this fun, tasty treat after reading Dr. Seuss's The Cat in The Hat together!

