



Elle



MAKE YOUR OWN Aquarium Cookies

Create your own... Aquarium cookies! These cookies will be a fan favorite in your house. Easy to make and beautiful!

WHAT YOU NEED:

-  4 oz unsalted butter, softened
-  ½ cup sugar
-  1 egg
-  2 cups flour
-  20 pieces hard candy
-  Sprinkles
-  ¼ cup white chocolate, melted



1

In a medium bowl, mix softened butter and sugar until smooth. Add the egg and stir well to combine. Sift in the flour and fold until fully incorporated.

2

Cover the dough with plastic and rest in a fridge for at least 30 minutes.

3

Preheat the oven to 350°F (180°C).

4

Sprinkle flour on the work surface and rolling pin so the dough won't stick. Roll out the dough to ¼- to ⅜-inch (6- to 3-mm) thickness. Using a 3-inch (7-cm) round cookie cutter, cut out the dough.

5

Cut out center of each cookie with using a 2-inch (5-cm) round cookie cutter.

6

Place the cookie on a parchment-lined baking sheet and bake for 10 minutes.

Additional steps on page 2!





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7

Take out the sheet from the oven and place hard candies in the center of each cookies. Bake for 3-5 minutes or until the hard candy melts and spreads out.

8

Let the cookies cool completely.

9

In a microwave-safe bowl, melt the white chocolate, about 10-15 seconds.

10

For the bottom cookies, add your favorite sprinkles onto the hard candy. Take the top cookies and drizzle melted chocolate around the rims. Immediately sandwich the 2 cookies and set in fridge for 15 minutes.

11

Enjoy!



*Makes 8 cookies

