

Constellation Cookies

Create a whole sky of constellations on these yummy pan cookies!

Recipes adapted by Suzanne Chippindale

Family ASTRO Chocolate Chip Constellations (pan cookies)

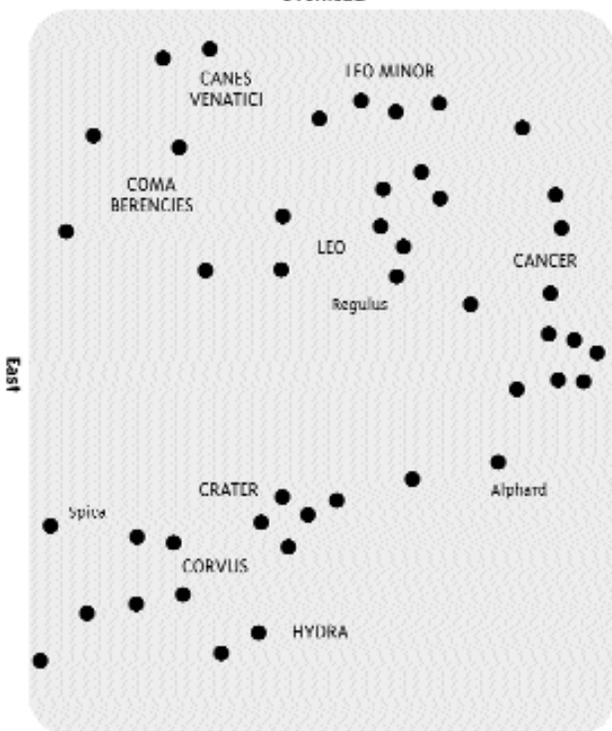
- 2 1/4 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- 3/4 cup sugar
- 3/4 cup firmly packed brown sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 2 cups (one 12-oz. package) semi-sweet chocolate morsels
- 1 cup chopped nuts (optional)

- ★ Preheat oven to 375 degrees F.
- ★ In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture. Stir in nuts and chocolate morsels, reserve 1/2 cup to make constellations.
- ★ Spread into greased 15 1/2 x 10 1/2 x 1-inch baking pan. Smooth top so no chocolate morsels show. Arrange 1/2 cup of reserved chocolate morsels to make constellations of the season (Follow the templates below).
- ★ Bake at 375 degrees F for 20-25 minutes. Cool; cut into 2" squares or divide by constellation for giant cookies.



9 pm Mid-April

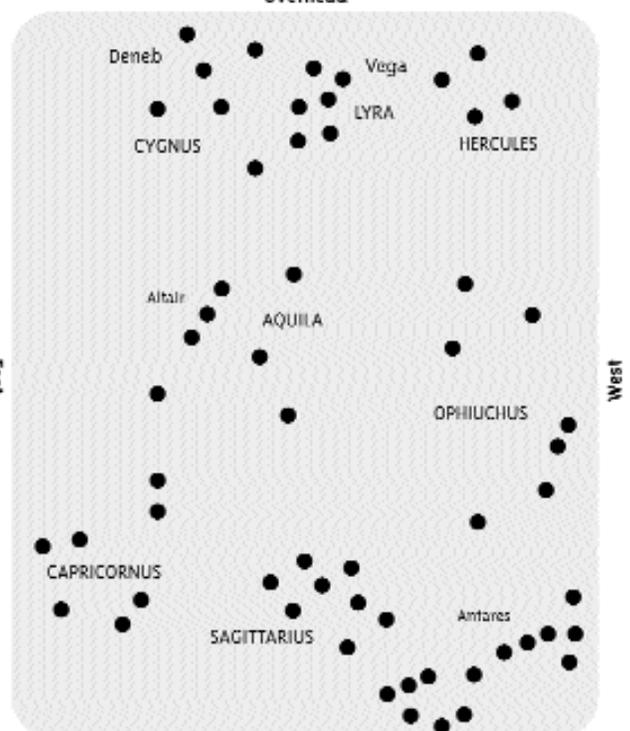
Overhead



Looking South

10 pm Mid-July

Overhead



Looking South