

CRYSTAL CAVE

Wisconsin's Longest Show Cave
Educational Program

Homemade Trilobite Cookies

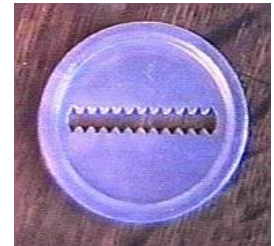
Ingredients

- 2 sticks unsalted butter (1 cup)
- 2/3 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 3/4 teaspoon almond extract
- 2 1/2 cups flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- Apricot preserves and/or seedless raspberry preserves
- 8 ounces semisweet chocolate bits
- Decorative candy dots for eyes



Equipment

- Mixer
- Cookie gun, a.k.a. cookie press, with serrated-bar-shaped extruder
- Double boiler
- Cookie sheets
- Wax paper
- Oven and stove



Directions

- 1.) Preheat oven to 350° F.
- 2.) Blend butter and sugar together in mixer.
- 3.) Mix in egg, vanilla, and almond extract.
- 4.) Add flour, baking powder, and salt, and mix to make dough.
- 5.) Use cookie press with serrated-bar-shaped extruder to press out cookies making them about the same size.
- 6.) Bake at 350° F for 12 minutes. (Until edges are lightly brown).

8.) Fill matched top/bottom pairs with jam. Squeeze together just hard enough to spread the jam out between the two halves without too much oozing out the sides.

9.) Melt the chocolate bits in a double boiler.

10.) Dip one end of each cookie in melted chocolate, and lay out, on wax-paper, on cookie sheets.

11.) Place two candy decorations for eyes.

12.) Refrigerate (while still on the cookie sheets) at least 20 minutes, for the chocolate to set

13.) Enjoy your trilobites!