

The Aquarium Cookie

"Today me live the moment unless it's unpleasant in which case me eat a cookie"

-Cookie monster

Hello, my name is Roxana DeLaLuz. and I'm from Eric Solorio Academy high school. Today I present to you all the Aquarium cookies. This recipe is really easy & simple. I believe that this cookie is best for people who like cookies & candy at the same time, or for an occasion or just for fun. I find this cookie a resemblance of me because I could be plain & boring at the time, but could be fun once I get to know people. I chose this cookie because, It resembles me as a person. And I think it's a good recipe to make whether you're feeling blue, or to keep kids entertained.

About the Cookie

When I first found out of the Aquarium Cookie, I was trying to find a recipe for a cookie party I had planned out for my little cousin, and I thought it was perfect for a special treat while they can also have fun decorating.

Ingredients

4 ounces unsalted butter, softened

1/4cup sugar

1 egg

2 cups flour

16-20 hard candies

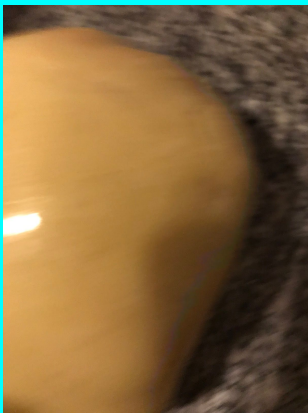
Sprinkles

1/4 cup white chocolate, melted

Directions: To Make sugar cookies. 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.

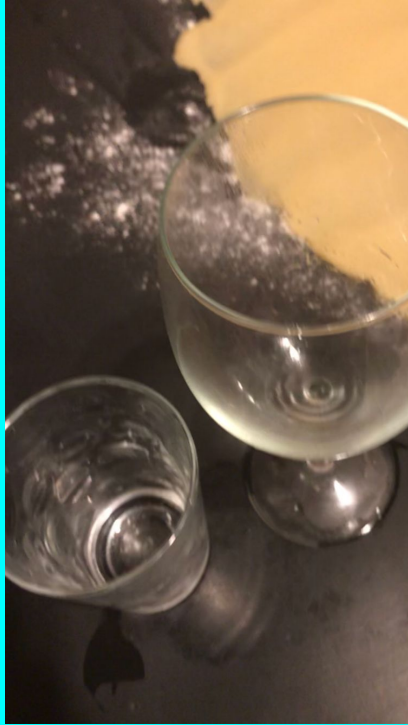


Cover the dough with plastic and rest in a fridge for at least 30 minutes.



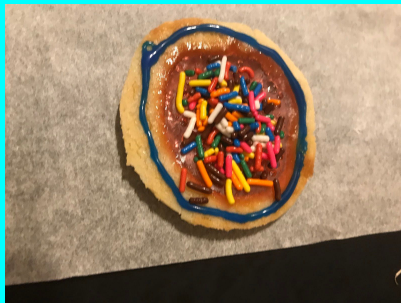
Preheat the oven to 350°F/180°C.

Sprinkle flour on the work surface and rolling pin so the dough won't stick. Roll out the dough to $\frac{1}{4}$ - to $\frac{1}{8}$ -inch thickness. Using a 3-inch round cookie cutter, cut out the dough. Cut out the center of each cookie using a 2-inch round cookie cutter. (if one does not have a cookie cutter you could grab a wine glass, or a small circular object like a mug)Place the cookie on a parchment-lined baking sheet and bake for 7 minutes.



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

In a microwave-safe bowl, melt the white chocolate (could use any color), about 10-15 seconds. (or if you don't have a chocolate you could use cookie icing.)



In one cookie, add your favorite sprinkles onto the hard candy. Take another cookie and drizzle melted chocolate around the rim. Immediately sandwich the 2 cookies and set in the fridge for 15 minutes. Enjoy!

