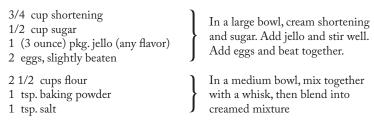
GELATIN SUGAR COOKIES



1/4 cup colored sugar

Shape dough into 3/4" balls and place on a greased cookie sheet, 2" apart. Using cooking spray, grease the bottom of a drinking glass, dip glass into the colored sugar then use the glass to flatten the cookie balls, repeat dipping the glass bottom into the colored sugar as you flatten each cookie ball. Bake in a 400° oven for 8 to 10 minutes or until golden in color.

Can't Boil Water #38: To make colored sugar, pour 1 cup sugar into a pint size jar that has a tight fitting lid. Add 2 drops of liquid food coloring. Screw lid on tight and shake vigorously. To use, pour a small amount into a shallow bowl. Do not pour unused portion back into the jar.