

THE
CRÖÖDS
A NEW AGE

NOW PLAYING IN THEATERS
AND ON DEMAND DECEMBER 18!

SWEET SASH & BELT COOKIES

INGREDIENTS

- 2 CUPS ALL PURPOSE FLOUR
- 1 TSP. BAKING POWDER
- PINCH SALT
- 2 EGGS
- 1/2 CUP GRANULATED SUGAR
- 1/3 CUP OLIVE OIL
- 1 TSP. VANILLA EXTRACT
- 1 TSP. GRATED LEMON ZEST
- EGG WASH
1 EGG YOLK & 1 TSP. WHOLE MILK
- 2 TSP. TURBINADO SUGAR



DIRECTIONS

1. IN A MEDIUM BOWL, SIFT FLOUR, BAKING POWDER & SALT
2. IN A LARGE BOWL, USING AN ELECTRIC WHISK, WHISK EGGS TILL FROTHY (3-4 MINS)
3. SLOWLY ADD SUGAR, WHISK TILL COMBINED AND SLIGHTLY THICKENED (2 MINS)
4. ADD OIL, VANILLA EXTRACT & ZEST
5. ADD DRY INGREDIENTS, MIX WITH SPOON UNTIL DOUGH IS SOFT
6. SCOOP (APPROX 2 TBSP) DOUGH OUT IN PIECES ON FLOURED SURFACE
7. ROLL EACH PIECE INTO 4-5" STRAND WITH 1/2" DIAMETER
8. PLACE ON PARCHMENT-LINED COOKIE SHEET IN S SHAPE
9. BRUSH COOKIES WITH EGG WASH
10. SPRINKLE WITH TURBINADO SUGAR
11. PREHEAT OVEN TO 350 DEGREES
12. BAKE FOR 15-17 MINS IN MIDDLE OF OVEN TILL UNDERNEATH IS SLIGHTLY BROWN
13. TRANSFER TO WIRE RACK TO COOL

*ASK AN ADULT FOR HELP WHEN USING AN OVEN AND MIXER.