

You Can Eat A Shark!



Yes, it's true! With a shark cookie cutter, you can make shark sugar cookies and turn the tables on those shifty sharks! If you don't have a shark cookie cutter, trace a simple shark pattern. Then, place your pattern over the dough and make a shark!

sand shark cookies

- 1 cup butter
- 1 cup granulated sugar
- 3 cups flour
- 1 egg
- 1-1/2 tsp baking powder
- 1 tsp vanilla extract
- 1/2 tsp salt

Special Tip!

If you want to decorate your cookies, cut off the white tips of candy corn to make shark teeth for your cookies! You can use a chocolate chip for the shark's eye, too!

Preheat oven to 350 degrees. Cream butter and sugar in a large bowl. Add egg and vanilla to the butter and sugar mixture. Mix flour, baking powder, and salt in another bowl. Add the dry ingredients, a little at a time, to the butter mixture. Chill the dough in the refrigerator for one to two hours. Place your dough between two sheets of wax paper. Use a rolling pin to roll it flat to the thickness you want. Cut dough into shark shapes. Bake on an ungreased baking sheet for 8 to 10 minutes until cookies turn brown on the edges. Enjoy your sharks!

