

Watermelon Splashes

Makes 6 dozen cookies



If your family would like to try it, you will need:

2/3 cup sugar	1 egg
1/3 cup shortening	$\frac{1}{4}$ tsp red food coloring
1/3 cup margarine (softened)	2 $\frac{1}{3}$ cups flour
1 tsp vanilla	$\frac{1}{2}$ tsp salt

Green sugar (1/2 cup sugar + 8 drops green food coloring)

2 T. miniature chocolate chips

All you need to do is:

1. Prepare the green sugar by combining $\frac{1}{2}$ cup sugar and 8 drops of green food coloring in a Ziploc (or other brand) bag. Squish the bag until the sugar is all colored green. Set aside.
2. In a large bowl, combine sugar, shortening, margarine, vanilla, egg, and red food coloring. Stir until well mixed.
3. Stir in flour and salt.
4. In the bowl or on a clean surface, knead the dough until texture is smooth.
5. Shape dough into a log about 2 inches in diameter.
6. Put green sugar on a piece of wax paper (or right on the clean surface) and roll the log in the sugar until coated. Note: If the sugar is reluctant to stick, moisten the log slightly with water.
7. Wrap the dough log in plastic wrap and refrigerate at least 1 hour.
8. Heat oven to 375°.
9. Cut log into $\frac{1}{4}$ -inch slices. Cut each slice in half and place onto an ungreased cookie sheet.
10. Gently push a few miniature chocolate chips into each slice to resemble watermelon seeds.
11. Bake 7-8 minutes or until cookies just begin to brown.
12. Remove cookies from cookie sheet immediately.