

DOUGH Holy Night

Merry Christmas and welcome to "Dough Holy Night!" This is a fun and interactive experience designed for your family to do at home. Together, you'll bake a batch of Christmas cookies and, along the way, hear the story of the very first Christmas. Best of all, there is a video that walks you step-by-step through the entire experience. It's so simple!

Directions:

Step 1: Gather the ingredients. David and Casey (a.k.a. "The Cookie Crew") will show you how to make snickerdoodle cookies. You can see the list of ingredients and baking instructions below.

Step 2: Press play on the video. The video will walk you step-by-step through the entire experience. Occasionally, the Cookie Crew will tell you press pause and do something. When you're finished, press play again.

Step 3: Eat cookies. Possibly the best step ever! When the timer goes off, enjoy your cookies while David and Casey remind your family why Jesus is the sweetest part of Christmas.

Video Access:

You can access the video and other materials on our website, firstwoodway.org/kidschristmas, or on our VBS Facebook page, "First Woodway VBS."

Snickerdoodle Cookie Recipe:

1 cup butter (softened)	2 $\frac{3}{4}$ cups all-purpose flour
2 large eggs	$\frac{1}{4}$ tsp salt
1 $\frac{1}{2}$ cups white sugar	1 tsp baking soda
2 tsp vanilla extract	2 tsp cream of tartar
$\frac{1}{2}$ cup sprinkles or cinnamon	

1. Preheat oven to 400 degrees F.
2. Cream together butter, sugar, vanilla, and eggs. Then blend in flour, cream of tartar, salt, and baking soda until a soft dough forms.
3. Form dough into 1 inch balls and roll through sprinkles or cinnamon. Place 2 inches apart on an ungreased baking sheet.
4. Bake 8 to 10 minutes, or until set (but not too hard).

