



TURTLE TREATS



Follow along with the recipe and shaping directions below to create your own turtle-y delicious treat!



Preparation time: 1 hour and 15 minutes, plus 2+ hours chilling

Cook time: 11-14 minutes

Total time: 3 hours and 30 minutes

Yield: 14 sea turtle cookies



Ingredients	Instructions
<ul style="list-style-type: none"> • 1 ½ cups (190 g) all-purpose flour • 1 ½ teaspoons baking powder • ¼ teaspoon salt • ½ cup (115 g) unsalted butter, room temperature • ¾ cup (150 g) granulated sugar • 1 large egg, room temperature • 1 teaspoon pure vanilla extract • ½ teaspoon almond extract (optional) • 15 drops food coloring (optional) • Sprinkles, icing, or chocolate chips to decorate (optional) 	<ol style="list-style-type: none"> 1. Line 2 baking sheets with parchment paper or silicone baking mats. 2. Whisk flour, baking powder, and salt together in a medium bowl. Set aside. 3. In a large bowl using a hand mixer or stand mixer with the paddle attachment, cream the butter and sugar for about 1 minute on medium-high speed. Add the egg, vanilla, and almond extract (if using); beat on high for about 1 minute. Scrape down sides and beat again if needed. 4. Add the dry ingredients to the wet ingredients and mix on low until combined. Add the food coloring and mix until color is evenly distributed. The dough will be thick and sticky. 5. Shape the dough by scooping one level tablespoon (20 g) and rolling into a ball. Place onto the prepared pan and press until it is about 2 inches across. This is the turtle's shell. Scoop ¼ teaspoon of dough and roll it to create the turtle's flippers. Repeat this 3 more times and place the flippers to mimic the photo above. Scoop ⅛ teaspoon and roll this to create the head, placing as shown in the photo. Repeat to create 14 turtles total. 6. Cover and chill the shaped dough in the refrigerator for at least 2 hours and up to 4 days. 7. Preheat oven to 350°F (177°C) with racks on the upper-middle and lower-middle positions. Put cookies in oven and bake for 11-14 minutes, or until the cookies are set on the sides (centers will look soft). Rotate and switch position of sheets halfway through baking. 8. Remove cookies from the oven and allow them to cool for 5 minutes before transferring to a wire rack to cool completely. Decorate as desired

As tasty as these turtle treats are, real sea turtles should never be on the menu.

In Georgia, taking of species protected by federal or state law is prohibited.