

# Dr. Seuss Green Egg Cookies

*These Cookies are a big hit with kids and are a perfect addition to any Seuss Feast or party. They look so cute and are really simple to make. Try out our companion Kidfunideas project Dr. Seuss' Green Ham Crispy treats & find more fun crafts and activities for kids at: [www.Kidfunideas.com](http://www.Kidfunideas.com)*



## What you'll need:

- Sugar cookie dough (Recipe follows) – or use your favorite box mix
- Large White Marshmallows
- Plastic Cap (Snapple caps work great)
- Green Food coloring

## How to make it:

- 1 cup butter
- 1 ½ cups sugar
- One Egg
- 1 teaspoon vanilla
- 2 ¾ cup all- purpose flour
- 1 teaspoon of baking soda
- ½ teaspoon of baking powder
- ½ teaspoon salt
- 3 tablespoons buttermilk (or, 2 Tablespoons sour cream mixed with one teaspoon lemon juice)



In the bowl of an electric mixer, cream together 1 cup room temperature butter with 1 ½ cups white sugar until light and fluffy. When the mixture is fluffy, add one egg and mix until combined. Next add the vanilla.

In a separate bowl, mix together your dry ingredients and add them to the mixture in the mixer. Mix until just combined. The mixture will be a little dry. Stream in the buttermilk until the dough comes together.



Scoop out about ¼ cup of the dough and roll into a ball. This is soft dough that spreads out a lot, so make sure there is plenty of room between cookies. On a parchment lined cookie sheet, press the dough flat

with your palm of your hand and fingertips. Use your finger or the drink cap to cut a hole in the center of the cookie. To a small container pour 5 drops of green food coloring and add one tablespoon of water. Take one large marshmallow and dip it ½ way into the coloring. Then, nestle the marshmallow color side up into the hole in the cookie.

Bake at 375 degrees for 6 – 8 minutes. Remove the cookies from the oven and slide them still on their parchment paper onto a cooling rack. These cookies need to cool completely before trying to remove from the paper. Use a thin spatula once the marshmallow is completely cooled to slide it under your cookie and remove it from the paper. If the green yolk has faded too much, you can touch up your cookie with the food coloring and a pastry brush.

These cookies are so much fun and the kids love eating these green eggs!

