

SWEET TASTE OF TORAH

This snack relates to this week's parsha. Please take these as suggestions and make necessary changes based on your individual dietary needs.

Star Cookies

Genesis 15:5



Ingredients:

- $1\frac{1}{4}$ c. all-purpose flour
- $\frac{1}{4}$ c. sugar
- $\frac{1}{2}$ c. (1 stick) butter, softened
- 4 oz. cream cheese, room temperature
- $\frac{1}{4}$ c. powdered sugar
- 24 strawberries, thinly sliced
- 1 c. blueberries

Instructions:

Preheat oven to 325°F. In a medium bowl, combine the flour and sugar. Using a pastry cutter or 2 knives, cut in the butter until mixture resembles fine crumbs and starts to cling. Form the mixture into 3 small balls and knead each one until smooth. On a lightly floured surface, roll a ball of dough to $\frac{1}{2}$ -inch thick. Use a star cookie cutter to cut into stars. Place them 1-inch apart on ungreased cookie sheets. Repeat with remaining dough. Bake for 8-10 minutes until cookies are set. Let cool on cookie sheet for 5 minutes before transferring to a wire rack to cool completely.

In a small bowl, blend the cream cheese and powdered sugar with an electric mixer on medium speed until smooth. Carefully spread icing evenly over each cooled cookie. Slice each strawberry slice in half and arrange on the cookies pointing outward. Place 3 blueberries in the center of each cookie.