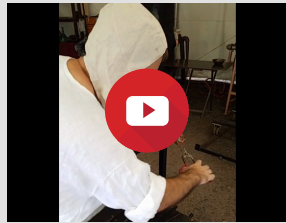


Stained-Glass Cookie Activity

Inspired by the work of Leslie Pierce
& Jason Klein, Glassblowers at Historical Glassworks



To begin this activity, watch one or more of the demonstration videos by Historical Glassworks by clicking the play button on the video!



"Often, through objects in history, we can tell quite a bit about the people from those times. What those people valued and how they lived can often be seen in the glass that they used.

This is as much true today as it ever was.

Often, the glass in your hands and in your lives is a direct reflection of you, our patron, and us, the craftsman." *Historical Glassworks*



Glassblowing involves mixing materials like soda ash from burnt plants, lime from limestone and crushed shells, and silica or sand. These ingredients, and others, are combined and melted together at 2000 degrees in a furnace to become glass. Although the heated glass moves more like liquid the hotter it gets, it is actually a solid. While it is hot it can be stretched, reattached, cut and bent. As it cools, it becomes more solid, until it hardens fully when cooled.

Mixing, heating, blowing and cooling glass is an art, and a glassblower must be very skilled to do it well!

To learn more about what Leslie and Jason do, you can visit their website at [Historical Glassworks](https://www.historicalglassworks.com) and see them in action in this video - [Museum Spotlight: Jason Klein of Historical Glassworks](#)

Although you won't be able to blow glass at home, you can enjoy some of the aspects of mixing ingredients, exploring the solid, breakable nature of hard glass and the liquid, moveable nature of hot glass, as well as create a delicious treat! Let's get started on making some stained-glass cookies!

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Stained-Glass Cookies

(Base sugar cookie recipe from [wikiHow: How to Make Sugar Cookies](#), co-authored by Mathew Rice)

Ingredients:

- 1 cup (225 grams) butter, softened at room temperature for 1 hour
- 1 cup (225 grams) white sugar
- 1 egg
- 1½ teaspoon vanilla extract
- 3 cups (300 grams) all-purpose flour
- 1½ teaspoon baking powder
- ½ teaspoon salt
- Hard, colored candies (i.e. Jolly Ranchers, or similar)

Supplies:

- 2 x mixing bowl
- Electric mixer (stand or handheld)
- A 1 cup measuring cup
- 1 teaspoons and 1/2 teaspoon measuring spoons
- Mixing spoon or spatula
- Parchment paper
- Cookie cutters (large and small)
- Rolling pin
- Small plastic sealable bags
- Meat mallet, hammer, or other tool
- Baking tray
- Oven
- Refrigerator

Method:

(for images of each step of the basic sugar cookie process, visit [wikiHow: How to Make Sugar Cookies](#))

1. In one mixing bowl, using the mixer, cream the butter and sugar until light and fluffy.
2. Add the egg and vanilla extract and mix until combined.
3. In a separate bowl, combine the flour, baking powder and salt.
4. Add the flour mixture to the butter mixture, and mix until combined.
5. Divide the dough in half. Using your rolling pin, roll out each half between two sheets of parchment paper.
6. Place the dough in the refrigerator for at least 1 hour.
7. While the dough chills, turn on oven and preheat to 350°.
8. While the oven preheats, separate your hard candies by color, remove wrappers if there are any, and place each color in its own plastic sealable bag. Seal bags.
9. Using your mallet, hammer or other tool, gently crush the candies inside their bags. Set aside.
10. Line your baking sheet with parchment paper.
11. Remove dough from refrigerator, and using your large cookie cutter, cut the cookies out.
12. Transfer your cut cookies to the baking sheet. Place cookies about 1 inch apart.
13. Using your small cookie cutter, cut out a shape from the center of each cookie. The dough you remove from the centers can be reused to roll out and cut additional cookies.
14. Choose a color of crushed candy, and mostly fill the center hole with a small amount of candy.
15. Bake cookies for about 12 minutes, or until candy is melted and cookie dough is baked.
16. Remove from oven, and allow to cool until candy is hardened before transferring from tray.
17. Repeat process with all dough.
18. Store in an airtight container once fully cooled.

Bonus! If you want to hang your beautiful stained-glass creations, make a small hole in the dough near one edge of the cookie before baking. You can use a toothpick, skewer or straw for this. Once baked and fully cooled, thread a ribbon or string through the hole and hang in a window to let the light shine through!