

## Stained Glass Window Cookies



2/3 cup butter  
1 cup white sugar  
1/2 teaspoon vanilla extract  
2 eggs  
3 cups all-purpose flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/3 cup milk  
40 fruit flavored hard candies

### Directions

Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets.

In a large bowl, cream together the butter and sugar. Stir in vanilla and eggs. In another bowl, sift together flour, baking powder and salt; add to egg mixture alternately with milk.

On a lightly floured surface, roll the dough 1/4 inch thick. Cut into 1/4 to 1/2 inch wide strips and, on a well-buttered baking sheet, form into window frames. Keeping the colors separate, place candy in plastic bags and crush with a meat mallet. Place crushed candies inside window frames.

Bake for six minutes, or until candy is just melted. Cool on baking sheet for 5 minutes, until candy is hard. Carefully lift cookies off baking sheet with spatula.