



# The Blessed Virgin Mary Heart Cookies



**"But Mary treasured up all these things and pondered them in her heart."**

**-Luke 2:19**



**Using icing and sprinkles, decorate your cookie.**



**HAIL, MARY,  
FULL OF GRACE,  
THE LORD IS WITH THEE;  
BLESSED ART THOU  
AMONG WOMEN,  
AND BLESSED IS THE FRUIT  
OF THY WOMB JESUS.**

**HOLY MARY,  
MOTHER OF GOD,  
PRAY FOR US SINNERS,  
NOW AND AT THE  
HOUR OF OUR DEATH.  
AMEN.**

**Give thanks and  
enjoy your cookie!**

### **Roll-Out Cookie Recipe**

1 cup butter, softened  
1 cup sugar  
1 large egg  
1 teaspoon vanilla  
2 teaspoons baking powder  
3 cups flour

Preheat oven to 400° F. In a large bowl, cream butter and sugar with electric mixer. Beat in egg and vanilla. Add baking powder and flour one cup at a time, mixing after each addition. The dough will be very stiff; blend last flour in by hand.

Do not chill dough. Divide dough into two balls. On a floured surface, roll each ball in a circle approximately 12 inches in diameter and ¼ inch thick. Dip cutter in flour before each use.

Bake cookies on ungreased cookie sheet on middle rack in oven for 6-10 minutes, or until cookies are lightly browned.

### **Frosting Recipe**

(Make 3 recipes for colors white, pink and purple/blue for heart cookies.)

¾ cup powdered sugar, sifted  
1 Tablespoon butter  
1 Tablespoon milk  
½ teaspoon vanilla  
¼ teaspoon lemon juice

Melt butter. Combine all ingredients and beat until smooth. Add food coloring as desired.

**Top with sprinkles!**