A close up of a logo

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This activity is designed to accompany the Virtual Summer Camp lesson, *Irons in the Fire*, which can be found under the education tab at our website: www.newmexicohistoricsites.org.

**Brand Your Cookies!**

A picture containing sitting, table, plate, old

Description automatically generated**Reminders:**

* Remember to ask your parents before

using kitchen utensils and appliances.

* If you decide to use food coloring to

make your brand, you may want to

wear an apron…food coloring is very

concentrated and can stain your clothes.

* Never eat raw cookie dough.

A picture containing indoor, table, food, kitchen

Description automatically generatedA picture containing indoor, table, sitting, desk

Description automatically generatedIt can make you sick!

**Supplies Needed:**

* heavy-duty aluminum foil
* tape
* scissors

**If using a refrigerated sugar cookie roll:**

* roll of refrigerated sugar cookie dough
* knife
* cookie sheet
* spatula

**If making cookies from scratch or using**

**a sugar cookie mix, you may also need the following:**

* sugar-cookie recipe ingredients or sugar cookie mix
* mixing bowl
* large spoon
* measuring spoons
* rolling pin
* cookie cutter (or drinking glass to use as a cookie cutter)

**Optional items for branding:**

* saucer
* butter knife
* frosting
* food coloring
* cinnamon
* Depending on the complexity of your brand, you may only stamp once, or you may have separate letters or symbols that will be stamped individually to create your completed brand. For instance, my brand includes my three initials, “T”, “L” and “O”. First, I shaped one strip of foil into a circle to make my “O”. After I stamped the “O” into my cookies, I stamped the “T-L” ligature into the center of the “O”.

Brand Your Cookies!

A picture containing helmet, sitting, black, table

Description automatically generatedA picture containing indoor, white, table, laying

Description automatically generatedA person wearing a suit and tie

Description automatically generatedA picture containing person, holding, scissors, hand

Description automatically generated

5. You may have to make several foil strips to complete your brand. (Use the scotch tape to hold loose ends or pieces in place if necessary.)

Make Your Cookies:

You can use refrigerated sugar cookie dough, or use a sugar cookie mix. If you’re feeling real ambitious, look up a sugar cookie recipe and you can make your cookies from scratch!

Roll out your cookie dough to a thickness of about ¼”with a rolling pin. If you don’t have a rolling pin, you can use anything cylindrical, such as a tall glass. Use a cookie cutter or top of a glass to cut out your cookies.

1. Shape the strip of foil into a letter or shape to create your brand.

3. Continue to fold the foil over and over in ½” sections until you have a long ½” strip.

1. Fold the long end of the foil over

about ½”.

1. Cut a piece of heavy-duty aluminum foil

to approximately 12” x 6”.

Create Your Brand:



A picture containing sitting, table, plate, old

Description automatically generatedA picture containing person, indoor, holding, sitting

Description automatically generatedA piece of cake sitting on top of a table

Description automatically generatedA blue and white cake on a plate

Description automatically generatedFood on a plate

Description automatically generatedA person holding a piece of cake on a plate

Description automatically generatedA hand holding a piece of bread

Description automatically generatedA picture containing table, wooden, water, board

Description automatically generatedA picture containing person, table, indoor, food

Description automatically generatedA picture containing food, water, table, sitting

Description automatically generatedA tray of food

Description automatically generated

Here are some ideas for branding your cookies:

* stamp your brand into plain, uncooked cookie dough
* place some cinnamon or food coloring on a small saucer and dip one side of your brand…then press the cinnamon or food-coloring into the uncooked cookie dough
* cook the cookies first, then frost your cookies; press a cinnamon or food-coloring dipped brand into the frosting (after a couple cookies, you may need to rinse frosting off the brand, but your brand should be able to withstand the rinsing.)
* don’t be afraid to try other ideas! HAPPY BAKING!

Brand Your Cookies!

If you made a ligature brand with several connected letters, or a brand that is bigger than your cookie cutter, simply use the butter knife to cut your cookie dough to a size and shape that will accommodate your brand. Who says cookies have to be round?

At this point you’ll need to decide how you want to brand your cookies. You can press your brand into the cookies before or after baking, but it is a bit easier before baking. You may want to try a few different techniques in your first batch, then decide what you like best for the rest of your cookies.