A Pre-Lenten RECIPE from ByziMom.com

Publican & Pharisee Cookies



Here's a little lesson...I mean, treat...for after Liturgy this Sunday. I made these on this particular Sunday every year for our Eastern Christian Formation classes. The children who

had "caught-on" from the year before, delightedly looked on while the younger ones sampled and discovered that you can't judge a cookie by it's sprinkles.

Ingredients

Cream: 1 cup softened butter

1-1/2 cups sugar

Add: 3 eggs

• And continue to mix.

Add: 1 cup sour cream

o 2 tsp. vanilla

o 2 tsp. baking powder

1 tsp baking soda

o 3-1/2 cups flour

Preparation

Mix until a dough is formed. Place dough into a plastic bag and refrigerate for at least an hour. When ready, roll out the dough to 1/4 inch thickness, and using a drinking glass or round cookie cutter, cut circles and place on greased baking sheets, at least 2 inches apart. Bake at 350 degrees for 10-12 minutes. Remove from wire racks and cool completely. These are your Publican Cookies. They may look plain, but they taste delicious.

Now, for the fun part!

Once the cookies are completely cooled, choose several to transform into Pharisee Cookies, leaving plenty of Publican Cookies to be enjoyed once the jig is up.

We'll frost these with a special pink frosting and add sprinkles and any other tantalizing embellishments we may have on hand, BUT we'll add one very important ingredient that will make them oh so special. We're making a small amount of frosting, since we're only icing about a quarter of the batch.

Pharisee Frosting

1/2 cup confectioners sugar

2 Tbsp softened butter

Dash of vanilla

Dash of salt

Drop of red food coloring

AND: dash of garlic powder....yes, garlic powder. (Yuck!)

Combine these ingredients well and frost and sprinkle the Pharisee Cookies!

Once the children assemble at snack time, watch as they choose the pretty treats over the plain ones. Watch as they taste and see that all that is sprinkled is NOT yummy. Use this opportunity to discuss how the fancy Pharisee was pretty on the outside, but disgusting on the inside, while the very humble Publican went away sweetly justified!