

MOUNDS OF BRAINS COOKIES



INGREDIENTS:

- 1 cup butter (softened)
- 4 cups all-purpose flour
- 2 cups white sugar
- 3 eggs
- 1 tube black food coloring
- 1 colander

DIRECTIONS:

Preheat oven to 350 degrees.

In a large bowl, combine butter, 2 cups of the flour and the sugar. Beat in the eggs one at a time until well blended. Slowly mix in the remaining 2 cups of flour. Add a few drops of the black food coloring until the mixture turns a grayish color.

Cover and refrigerate for 15-20 minutes. Then, taking large sections of the dough, push it through the colander to make rope-like shapes.

For each cookie, take small handfuls of the rope-like dough and gently layer the pieces on top of each other on a greased baking sheet. Each should be formed into a brain-like shape.

Bake for 12 to 15 minutes, until brown at the edges. Serve and enjoy!

Recipe adapted from allrecipes.com