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Betty
Crocker

Cobweb Cookies

PREP: 5 min; **COOK:** 1 1/2 min per cookie; **BAKE:** 7 min
Makes about 2 1/2 dozen 4- to 5-inch cookies

If you don't have a squeeze bottle at home to use, you can pick up a plastic, picnic-style bottle for ketchup at your grocery or discount store.

3/4 cup Gold Medal® all-purpose or unbleached flour

1/2 cup granulated sugar

1/4 cup vegetable oil

1/4 cup milk

1/2 teaspoon vanilla

2 eggs

Powdered sugar



1. Beat all ingredients except powdered sugar in medium bowl with electric mixer on medium speed until smooth. Pour batter into plastic squeeze bottle with narrow opening. Heat 8-inch skillet over medium heat until hot; grease lightly.
2. Working quickly, squeeze batter to form 4 straight, thin lines that intersect at a common center point to form a star shape. To form cobweb, squeeze thin streams of batter to connect lines.
3. Cook 30 to 60 seconds or until bottom is golden brown; carefully turn. Cook until golden brown; remove from skillet. Cool on wire rack.
4. Heat oven to 325°. Bake cookies on ungreased cookie sheet 5 to 7 minutes or until almost crisp (cookies will become crisp as they cool). Remove from cookie sheet; cool. Sprinkle with powdered sugar. Store cookies in container with loose-fitting cover.

1 cookie: 55 calories (20 calories from fat); 2 g fat (0 g saturated); 15 mg cholesterol; 5 mg sodium; 8 g carbohydrate (0 g dietary fiber); 1 g protein.

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