
Mummy Cookies

Ingredients

2/3 C butter **or** margarine, softened
1 C sugar
2 t vanilla extract
2 eggs
2½ C flour
½ C Hershey's cocoa
¼ t baking soda
½ t salt
1 C Hershey's mini chips semi-sweet chocolate chips
1 - 2 packages (10-ounces each) Hershey's premier white chips
1 - 2 T shortening - do not use butter, margarine, spread or oil

Procedure

Beat butter, sugar and vanilla in large bowl until creamy. Add eggs; beat well. Stir together flour, cocoa, baking soda and salt; gradually add to butter mixture, beating until blended. Stir in 1 cup small chocolate chips. Refrigerate dough 15 - 20 minutes or until firm enough to handle. Heat oven to 350°F. **Body:** Using 1 tablespoon dough, roll into 3½" carrot shape; place on ungreased cookie sheet. **Head:** Using 1 teaspoon dough, roll into ball the size and shape of a grape; press onto wide end of body. Repeat procedure with remaining dough. Bake 8 - 9 minutes or until set. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Place 1 package white chips and 1 tablespoon shortening in microwave-safe pie plate or shallow bowl. Microwave at high (100%) 1 minute; stir until chips are melted. Coat tops of cookies by placing 1 cookie at a time on table knife or narrow metal spatula; spoon white chip mixture evenly over cookie to coat. Place coated cookies on wax paper. Melt additional chips with shortening, if needed, for additional coating. Immediately place 2 small chocolate chips on each cookie for eyes. As coating begins to set on cookies, using a toothpick, score lines and facial features into coating to resemble mummy. Store, covered, in cool, dry place. Makes about 30 cookies.





COMET'S COMET

HALLEY'S COMET

COMET'S COMET

SIGHTINGS BETWEEN

COMET NAMED FOR ENGLISH ASTRONOMER
EDMOND HALLEY WHO FIRST SAW THE COMET IN 1682

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1986