



The BEST freaking Jell-O cookies EVER!!!

1 and 3/4 cups flour
1/2 tsp. baking powder
3/4 cups softened butter
1/2 cup granulated sugar
1 egg white
1/2 tsp. vanilla
2- three oz. packages of Jell-O (you can double the recipe and have 4 packs of Jell-O)

Beat the butter and sugar together. Add the egg white and vanilla. In a separate bowl mix the flour and baking powder then combine with butter mixture. Divide the dough in half and knead one small box of Jell-O into each half. Shape into balls and flatten onto an ungreased cookie sheet 2 inches apart with a spoon or fork. Bake at 350 for 10 minutes. Let cool for a couple minutes before removing from cookie sheet.