



## DID YOU KNOW?

The sakura, or cherry blossom, is the unofficial national flower of Japan.



## Make tissue-paper cherry blossom greeting cards

### What you'll need

- Twigs with no leaves
- Heavy paper or cardstock, folded in half
- White glue
- Masking tape, optional
- Tissue paper
- Pencil
- Round items (like coins or lids) to trace
- Scissors
- Dull pencil

### Instructions

1. Glue a twig to a card. You can lightly tape the stem in place with masking tape as it dries.
2. Stack several layers of tissue paper. With the pencil, trace circles in various sizes onto the top layer. Cut out circles (so you're cutting a few layers of paper at a time).
3. Make a blossom: Take two circles of the same size and stack them together. Hold the edges and use the dull pencil to gently push the

center of the circle down. Remove pencil.

Twist pointy bottom so that layers are twisted together. Repeat to make more blossoms.

4. Gently remove the tape, if you used it, from your card. Glue the blossoms all over each branch, with smaller blossoms at the top and larger ones as the branch thickens.
5. Write a note to someone special inside the card, then give it to them.

## WARNING!

Ask an adult's permission before using the oven, mixer, or microwave.

## Bake up strawberry shortbread cookie hearts

### Ingredients

- 1 (1-ounce) bag freeze-dried strawberries, crushed
- 2 cups flour
- ¼ teaspoon kosher salt
- 1 cup (2 sticks) unsalted butter, cut into ½-inch slices
- 1 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 1 (9-ounce) bag white chocolate chips
- 2 teaspoons vegetable oil

### Instructions

1. Line 2 baking sheets with parchment paper and heat the oven to 325° F. Set aside 2 tablespoons of the crushed strawberries, then whisk the remaining berries in a medium bowl with the flour and salt.
2. Place butter and sugar in bowl of a stand mixer fit with a paddle attachment. Mix at medium speed until light and fluffy. Blend in vanilla. Reduce mixer's speed to low and add flour a little at a time.
3. On a sheet of parchment, form dough into a ball and pat into a disk. Top dough with another sheet of parchment and roll out to ¼-inch thickness. Cut out

cookies with a heart cookie cutter. Space hearts 2 inches apart on prepared baking sheets. Freeze 10 minutes.

4. Bake cookies until just set, about 15 minutes. Let cool on baking sheet for 5 minutes, then place on a rack to cool completely. Reserve the pans and parchment.
5. Put chocolate chips and oil in a heat-safe bowl. Melt according to package directions. Dip half of a cookie in chocolate, place on pan with parchment, then sprinkle immediately with strawberries. Repeat with remaining cookies. Let chocolate set. Makes about 18 cookies.

