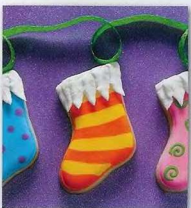




# Cookie Exchange



The complete guide to creating the perfect cookie exchange, with delicious recipes, festive cookie designs and fun party ideas



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Bring the cookies everyone will be talking about! Perfectly baked, taste-tempting and colorfully decorated cookies are easy to achieve when you follow our kitchen-tested steps.

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## COOKIE EXCHANGE BASICS

Get ready to host the ultimate holiday cookie bash. We'll help you plan the entire event, from invitations and room decorations to festive cookie presentation. With our organization tips, every guest will enjoy the day and leave with batches of festive treats.

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## COOKIE GALLERY

Instant inspiration for your exchange! Presenting a portfolio of 6 classic holiday shapes, each with over 20 amazing decorated designs—they'll get you ready to create your own cookie masterpieces or set up a decorating station where everyone at the party can join in.

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## COOKIE PROJECTS

Here's how to wow them! No one does holiday cookies like Wilton, and in this section, you'll find dozens of easy yet dazzling designs that will help you win the honors at your exchange. From a gift-filled Santa sleigh to a festive wreath built with layers of cookie leaves, our treats capture the magic of the season.

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## COOKIE RECIPES

Each cookie is like a little gift, with a surprising flavor waiting to be unwrapped. Our recipe box is filled with delectable delights that will become holiday traditions in your home. Discover tempting Almond Snowballs, decadent Triple Chocolate Biscotti, spiced Peppernuts Cookies and more, including several submitted by Wilton employees in our Family Favorite Cookie Contest.

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## COOKIE PRODUCTS

Getting ready to roll? Start with a visit to our cookie-making shop. You'll find premium bakeware, cutters in dozens of season-right shapes, sprinkles in the coolest colors and festive ways to package and serve your treats. Find even more at [www.wilton.com](http://www.wilton.com) and [www.eksucces.com](http://www.eksucces.com).

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## KEEPING IN TOUCH WITH WILTON

Keep up to date with decorating. Here's a quick look at where to find fun decorating classes and useful product news, how to order from Wilton and more.

# Enjoy the Give & Take!



cookie recipe

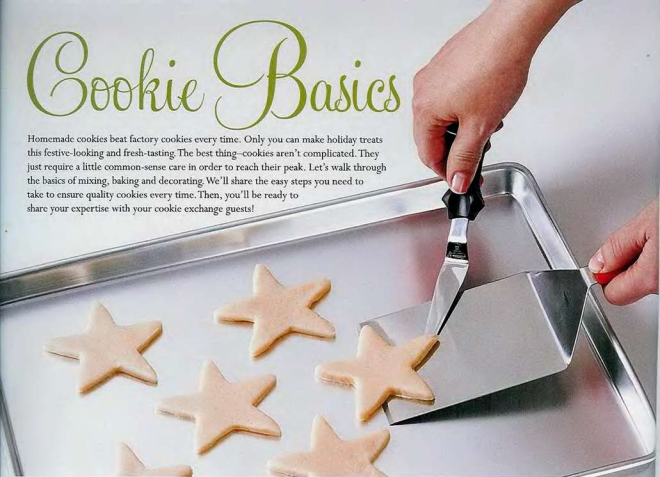


When all those beautiful cookies come together on the exchange table, everyone will be filled with the holiday spirit. On the pages to come, see how to create or contribute to the ultimate seasonal smorgasbord, with recipes, decorating ideas, presentation tips and more. No visions of sugar plums here—just the merriest homemade cookies you’ve ever seen!



# Cookie Basics

Homemade cookies beat factory cookies every time. Only you can make holiday treats this festive-looking and fresh-tasting. The best thing—cookies aren't complicated. They just require a little common-sense care in order to reach their peak. Let's walk through the basics of mixing, baking and decorating. We'll share the easy steps you need to take to ensure quality cookies every time. Then, you'll be ready to share your expertise with your cookie exchange guests!



## Essential Tools: Mixing

Using the right tools can help you avoid the main hazard of preparing cookie dough—overmixing. Start with a quality low-power hand mixer, then finish the job with a bowl scraper that provides good leverage for lifting the dense dough. The Wilton scrapers shown below all have comfort handles and blades shaped for superior leverage. Precise measurement is also essential for perfect consistency. The Wilton cups and spoons here feature an easy-to-read design and convenient pour spouts for perfect transfer to your mixing bowl.



1. TILT 'N MIX BOWLS 2. SCOOP IT MEASURING SPOONS AND CUPS 3. 2 CUP LIQUID MEASURE  
4. 4 CUP LIQUID MEASURE 5. SILICONE STAND MIXER SCRAPER 6. SILICONE SPOON SCRAPER  
7. SILICONE UNIVERSAL SCRAPER

## Essential Tools: Baking

An even-heating cookie sheet and quality cutters should be part of every baker's arsenal. Wilton has the largest selection of holiday shaped cutters along with anodized aluminum and non-stick cookie sheets for the best baking results. Other tools are equally important in preventing sticking of rolled dough and burned bottoms. Roll out dough with our non-stick pastry mat and rolling pin, sprinkled with a little flour. Line cookie sheets with Wilton Parchment for better baking and easy removal. For perfect portioning, use a one-squeeze cookie press like our Cookie Pro Ultra II or the Holiday Red Cookie Scoop.



1. PASTRY MAT 2. NON-STICK PARCHMENT PAPER 3. 20 IN. ROLLING PIN 4. ASSORTED WILTON HOLIDAY CUTTERS 5. SMALL TAPERED SPATULA  
6. HOLIDAY RED COOKIE SCOOP 7. JUMBO COOKIE SPATULA 8. COOKIE PRO ULTRA II COOKIE PRESS 9. 10 X 16 IN. COOLING GRID  
10. 12 X 18 X 1 IN. JELLY ROLL/COOKIE PAN 11. 14 X 20 IN. ALUMINUM COOKIE SHEET 12. 8 IN. SQUARE NON-STICK BISCUIT/BROWNIE PAN

**ABOUT BAKING PANS** Sheets made of quality heavy-gauge aluminum provide the most even baking surface, without creating hot spots that can burn cookies. Some swear by non-stick sheets for easy release and cleanup; others prefer an uncoated surface prepared with non-stick cooking spray, shortening or parchment. While cookies may not spread as much on some non-stick pans, Wilton Non-Stick Cookie Sheets are designed to bake as well as our anodized sheets, with no adjustment for time or temperature needed. You may also choose an air-insulated sheet for added protection against burning. Cookie sheets should have very low sides or none at all. For bar cookies, use jelly roll, biscuit/brownie or sheet pans with sides about 1 to 2 in. high.

## Essential Tools: Decorating

Keep Wilton toppings and tools on hand to create a great variety of cookie looks. Use Wilton bags and various tip shapes to create piped techniques. Or, ice smooth and top with colorful Wilton sugars, gels and nonpareils—no one has more colors and shapes for the holiday season.



1. COLORED SUGAR 2. RAINBOW NONPAREILS 3. SPARKLING SUGAR 4. CINNAMON DROPS 5. SPATULA 6. FEATHERWEIGHT DECORATING BAG  
7. MERINGUE POWDER FOR ROYAL ICING PREPARATION 8. SPARKLE GEL 9. ROUND, LEAF AND STAR DECORATING TIPS 10. READY-TO-USE COOKIE ICING

# How To Mix

For great cookie dough, remember 3 things: use quality ingredients, measure precisely and never overmix. Before you start, bring all ingredients to room temperature; cold eggs or liquids can change texture. Butter is best when slightly firm; using butter that is too soft can cause dough to spread.



OR



## ELECTRIC MIXERS

Generally, you will want to use electric power to cream ingredients such as butter, sugar and eggs, then add flour and spices. Switch to hand power for the heavier dry ingredients. You may use an electric hand mixer with metal beaters or a stand mixer with paddle attachment; very stiff dough should not be mixed with a mixer, but rather by hand.



## FINISHING BY HAND

Once the liquids are incorporated, gently mix in nuts or chips by hand, following recipe directions. For hand mixing, use a wide bladed, flexible scraper or spatula, preferably with a rounded bottom to get all ingredients incorporated.

# Pre-Baking

Now that your dough is just right, it's important to handle it with care before it goes into the oven. That means rolling it out to a workable thickness, cutting precise shapes and getting it ready for baking on a properly-prepared cookie sheet. Some recipes may call for you to divide dough into disks and refrigerate before rolling. If so, remove each disk and let sit at room temperature for 10 minutes before you start.

## Rolling Out Dough on Countertops

Rolling and handling dough too much can ruin the texture as much as overmixing. Your goal is to roll out dough evenly on a non-stick surface for easy release of cut shapes. Use a pastry mat to prevent sticking. A long non-stick rolling pin, lightly dusted with flour, will help you keep an even pressure while reducing the number of times you must re-roll.



1. Start with the rolling pin in the center of your dough disk. Roll with light, even pressure to the edge. Rolled dough should be about  $\frac{1}{8}$  in. thick; as a guide for consistent thickness, place a wooden dowel rod on either side of dough or use Rolling Pin Guide Rings.



2. Push cutter straight down to cut perfect shapes. Dip cutter into flour between cuts to prevent sticking.



3. Lift away dough around cut shapes and store for your next batch. Bake cookies following recipe directions.

## Rolling Out Dough on Cookie Sheet

By rolling out dough directly on a prepared cookie sheet, you eliminate the step of transferring shapes and reduce the time dough sits before baking. Not having to move the cookies also lessens the risk that they will bend or tear on the way to the oven. With only one raised edge, a cookie sheet makes it easy to move your rolling pin evenly.



1. Place dough disk in center of pan. Roll from center of disk to each edge of pan using light, even pressure. Rolled dough should be about  $\frac{1}{8}$  in. thick; as a guide for consistent thickness, place an 11 $\frac{1}{2}$  in. lollipop stick on either side of dough or use Rolling Pin Guide Rings.



2. Push cutter straight down to cut perfect shapes, about 1 to 2 in. apart. Dip cutter into flour between cuts to prevent sticking.



3. Lift away dough around cut shapes and store for your next batch. Bake cookies following recipe directions.

## Rolling & Baking on Parchment

Parchment is a happy medium for preparing and baking cookies. It's oven-safe, so you can use one sheet for rolling out, cutting and baking; you won't have to lift individual cookies onto your cookie sheet. With parchment, bottoms won't burn and clean-up is quick and easy; parchment is non-stick, so there's no need to use non-stick pan spray.



### ROLL-OUT COOKIES

Many bakers like to roll out dough between 2 parchment sheets to prevent dough from sticking to the rolling pin. After rolling dough between parchment, lift off the top sheet and cut cookies. Remove dough around cut shapes, then bake cookies.



### DROP COOKIES

A cookie scoop is a great tool for picking up consistent amounts of dough every time. Simply line your cookie sheet with parchment, scoop and drop the dough about 2 in. apart.

## Working with Tinted Dough

Make any cookie merrier by adding color to the dough! Just a little icing color will make it easy to create festive cookies like the two-tone twists shown here. Tint dough a little darker than you would tint icing; cookies will bake lighter than dough appears. After dough is mixed, take out the portion to be tinted. Add just a little color with a toothpick. Gently blend color into dough using stand mixer paddle attachment, or knead in by hand. Stop to check the color. If it is too light, add a little more color and continue mixing until desired shade is reached.



1. For two-tone twists, roll logs of tinted and plain dough, about 1/2 in. diameter. Place side by side.



2. Starting at one end, twist logs together. Shape as needed to eliminate any gaps. Curve at the top to create a candy cane shape.



3. Bake and cool.

## Piping with Thinned Dough

Unleash your cookie creativity! Tinted dough, thinned with water and piped with decorating bags and tips, lets you decorate cookies as colorfully as cakes or cupcakes. It's easy to achieve most basic techniques in any color you choose! Decorate with thinned dough before baking and the colorful design will bake right in.



1. Place desired portion of dough in small mixing bowl. Thin with 1 teaspoon water at a time until dough will pass through a tip. Place dough in decorating bag fitted with tip.



2. On cookie sheet, pipe outlines, dots, stars or zigzags to decorate your cookie.



3. Bake following recipe directions.

## Adding Sprinkles & Sugars Before Baking

There's no faster way to spruce up holiday cookies! Top your cut shapes with sparkling sugar, nonpareils or jimmies for a quick cookie makeover, then bake. You can even use another cookie cutter as a guide for creating a festive shape on the cookie.



1. Position cut shapes 2 in. apart on cookie sheet.



2. Place a smaller or same-size cutter on the cookie. Pour Sprinkles or Sugars inside cutter.



3. Decorate cookies and bake according to recipe directions.



## Pressing Spritz

Because cookie presses turn out so many cookies so fast, spritz are a great choice for a decorating station at your cookie exchange.

The secret to pressing with success is using room temperature dough which will pass easily through the cookie disk. Press directly onto your prepared cookie sheet. Don't worry if your first few spritz through the press aren't perfectly shaped; the dough will dispense more evenly as you go.



1. Shape dough into a log and place inside press. Hold press upright with the bottom ring resting firmly against a cooled ungreased cookie sheet (parchment paper not recommended). Squeeze the trigger to form a cookie.



2. Before baking, add fun toppings like cherries, almonds or nonpareils. After baking, pipe with icing, dip in candy or crushed peanuts.

## Piped Meringue Cookies

Light and airy meringue cookies are the perfect alternative to heavy holiday treats. Because they are piped from a decorating bag onto the cookie sheet, you can create elegant shapes just as if you were piping icing. Try rosettes, swirls, stars or balls; you can add a festive touch of color by mixing colorful nonpareils into your recipe.



1. Fill decorating bag fitted with a large round or star tip like 1M or 4B with meringue. Follow techniques for piping desired design onto parchment-lined cookie sheet.



2. Add desired sprinkles. Follow recipe directions for baking. Let dry in oven, then transfer to cookie sheets to cool completely.



3. To keep meringues crisp, store in an airtight container. If cookies do soften, place in a 200°F oven to restore crisp texture.

## Baking

Follow your recipe! It's the blueprint for baking success, with all the information you need about preheating the oven, preparing the pan, setting the temperature and baking time. With that said, for some recipes, you may want to adjust baking time to get the cookie texture you like. For crispier cookies, bake a little longer, for softer, chewier cookies bake less time.



**USE A THERMOMETER** Ovens can have a mind of their own, so a thermometer is your best tool to ensure when you should start baking. Check your cookies when you've reached the minimum baking time on the recipe, then continue baking if needed.



**MOVE COOKIES TO COOLING GRID** When baking's complete, let cookies rest on the sheet for a minute (unless otherwise directed). Use a spatula to lift cookies to a cooling grid and cool completely. Remember to cool your cookie sheet completely before placing the next batch of dough.



**CUTTING BAR COOKIES** For less crumbling and a clean look, score the cookies with a knife as soon as you take them from the oven. Cut only when completely cooled, following the score marks. Jelly and fruit fillings may stick to the knife, so wipe the blade frequently with a damp cloth.

# Decorating Techniques

Why serve plain holiday cookies when it is so easy to add festive seasonal colors and fun toppings? Follow these easy decorating techniques for the merriest cookies to exchange, give or enjoy with your family.

## Dipping

Perfect for parties. Just a simple dip in Light Cocoa Candy Melts and the fun begins!



1. Melt Candy Melts in microwave-safe bowl following package directions, or use the Wilton Chocolate Pro Electric Melting Pot. Dip cookie in candy.



2. Lift cookie, allowing excess candy to drip off.



3. Place on cookie sheet covered with parchment paper. Chill until firm.

## Drizzling

Add artistic flair to cookies with just a drizzle of icing or melted candy. Drizzles don't have to be straight lines—try spirals, zigzags, and swirls, too.



1. Fill a parchment bag with melted candy or icing. Cut a small hole to create fine lines.



2. Drizzle cookie following pattern desired. Let set.



3. Try drizzling over the dipped area of cookies; let area set completely before drizzling.

## Applying Sprinkles/ Sugars to Piped Icing

Your pretty icing accents will really stand out when you add a colorful treat topping. Be sure to add the sprinkles or sugar immediately after piping so they will stick.



1. Pipe desired design with royal or color flow icing.



2. Immediately sprinkle piped area with sugars or sparkles. Shake cookie to remove excess.



3. Let cookie completely dry before stacking or packaging.

## Puddle Dots

Versatile disks of thinned royal or color flow icing are made in advance, dried, and used as accents, buttons and faces. Thin royal or color flow, adding  $\frac{1}{4}$  teaspoon water per  $\frac{1}{4}$  cup icing. Icing is ready for flowing when a small amount dipped back into mixture takes a count of 10 to disappear. Add additional water as needed.



1. On waxed paper, pipe a ball,  $\frac{1}{4}$  to  $1\frac{1}{4}$  in. diameter depending on project instructions, using thinned icing in a cut parchment bag.



2. Let dry 48 hours.



3. Decorate following project instructions.

## Color Flow

This icing creates a smooth, shiny look with color that really pops! It's sensational for seasonal cookies. The recipe is on p. 87.



1. Outline cookie using full-strength color flow icing and a round tip.



2. Thin icing and flow in using a cut parchment bag.



3. Let dry 8-12 hours.

## Color Flow Dragging

Add detail and interest to decorated cookies while still maintaining the smooth, sophisticated look.



1. Outline and flow in icing following steps above. Immediately after flowing in, pipe lines of thinned color flow in a cut parchment bag.



2. Drag a toothpick through lines from end to end.



3. Let dry 8-12 hours.

## Flow-In Designs

What a great look you can achieve when you flow in dots, swirls or other designs to wet color flow sections. The design dries into your iced top for a more exciting treat.



1. Outline and flow in icing following steps above.



2. Immediately after flowing in, pipe design using thinned color flow in a cut parchment bag.



3. Let dry 8-12 hours before further decorating.

## Cookie Icing

Wilton Cookie Icing covers cookies with a shiny finish and dries quickly for easy stacking. It's great for decorating fun designs too. See the great holiday colors on p. 93.



1. Warm icing following bottle directions. Place cookie on cooling grid over drip pan. Squeeze icing over cookie to cover completely.



2. Tap grid gently to remove any bubbles and allow excess icing to drip off cookie.



3. Add sprinkles if desired while icing is still wet. Icing sets in about one hour.

## Applying Sugars/ Sparkles after Baking

Adding toppings after baking may be preferred when using larger sprinkles or for filling in a design area with more control. During baking, jimmies or larger sprinkles may spread or colors may bleed.



1. Brush cooled cookie with piping gel.



2. Immediately add desired sprinkles or sugars.



3. Let set before packaging or stacking.

# Tip Techniques

## Stars

Stars are a natural for holiday decorating, whether filling in Santa's suit or topping off the tree. Great for borders too.

**Icing:** Royal (Medium Consistency) or Full-Strength Color Flow

**Suggested Tips:** 13, 16 **Bag Position:** 90° (straight up)

**Hold Tip:** Between 1/4 and 1/2 in. above surface



1. Hold bag in position with one hand while other hand holds the tip steady. Squeeze to form a star.



2. Stop squeezing the bag completely before you lift the tip from the star.



3. Lift the tip up and pull away from piped star.

## Dots/Balls

Great for buttons, facial features and borders. The longer you hold in the tip as you pipe, the bigger the shape.

**Icing:** Royal (Medium Consistency) or Full-Strength Color Flow

**Suggested Tips:** 2, 3, 4, 5 **Bag Position:** 90° (straight up)

**Hold Tip:** Slightly Above Surface



1. Squeeze bag with even pressure. As icing builds up, raise tip, keeping end in icing.



2. Stop squeezing as you bring the end of the tip to the surface.



3. Lift tip up and pull away. Use edge of tip to shave any point so your shape is nicely rounded.

## Leaves

Decorate wreaths, holly and vines with this easy pull-out technique.

**Icing:** Royal (medium consistency) or Full-Strength Color Flow

**Suggested Tips:** 349, 352 **Bag Position:** 45°

**Hold Tip:** Lightly Touching Surface; Wide Opening Parallel to Surface



1. Squeeze hard to build up base, simultaneously lifting tip slightly.



2. Relax pressure as you pull the tip toward you, drawing the leaf to a point.



3. Stop squeezing and lift away.

## Outlining

Use simple lines to frame design areas, then pipe in with stars or zigzags. Great for hair and facial features, outlines are also essential for printed messages.

**Icing:** Royal (medium consistency) or Full-Strength Color Flow

**Suggested Tips:** 2, 3 **Bag Position:** 45° **Hold Tip:** Slightly above surface



1. Touch tip to surface. Raise the tip slightly and continue to squeeze.



2. The icing will flow out of the tip while you direct it along the surface.



3. To end, stop squeezing, touch tip to surface and pull away.

## Swirl Drop Flowers

The swirled look adds a nice motion effect. Squeeze and turn at the same time.

**Icing:** Royal (Medium Consistency) or Full-Strength Color Flow

**Suggested Tips:** 14, 225, 2 (for center) **Bag Position:** 90° (straight up)

**Hold Tip:** For flower, lightly touching surface; for center, slightly above flower



1. Turn wrist in toward you before piping. Turn wrist a full twist, starting with the flat of your knuckles at 3:00 (9:00 for left-handers). As you



squeeze, slowly turn your hand, with knuckles ending at 12:00.  
2. Stop squeezing and lift the tip away.



3. Make a dot flower center, where the tip is buried as you squeeze. Stop squeezing, then pull tip up and away.

## Shells

The basis for many borders as well as fleurs de lis. Lift the tip only slightly when piping shells to avoid a bumpy look.

**Icing:** Royal (Medium Consistency) or Full-Strength Color Flow

**Suggested Tips:** 13, 16 **Bag Position:** 45° **Hold Tip:** Slightly above surface



1. Hold the bag in the 6:00 position in order to pull toward you.



2. Squeeze hard, letting icing fan out generously as it lifts the tip—do not lift

the bag. Gradually relax pressure as you lower the tip until it touches surface.



3. Stop pressure and pull tip away, without

lifting it off the surface, to draw it to a point. For a border, start next shell so that the fanned end covers the tail of the preceding shell to form an even chain.

## Beads

This pretty border decoration uses a shell motion. To make a bead heart, pipe one bead, then a second, joining the tails. Smooth together using a decorator brush.

**Icing:** Royal (Medium Consistency) or Full-Strength Color Flow

**Suggested Tips:** 2, 3 **Bag Position:** 45° **Hold Tip:** Slightly above surface



1. Squeeze as you lift tip slightly so that icing fans out.



2. Relax pressure as you draw the tip down and bring bead to a point.



3. For bead border, start next bead so that fanned end covers the tail of the preceding bead to form an even chain.

## Zigzags

An easy up-and-down motion is all it takes to fill in outlined areas or pipe fur trim, pant cuffs and Santa's beard. Use a round tip to create tight, smooth zigzags or a star tip for a fuller, ridged look.

**Icing:** Royal (Medium Consistency) or Full-Strength Color Flow

**Suggested Tips:** Round-3, 5, Star-13, 16 **Bag Position:** 45°

**Hold Tip:** Lightly touching surface



1. Steadily squeeze and move hand in a tight up-and-down pattern.



2. Continue piping with steady pressure. To end, stop pressure and pull tip away. For elongated zigzags, move hand to desired height while keeping pressure steady. For a



3. Repeat as you move in a straight line with consistent up/down motion.



## Plan Ahead and Set the Tone



Remember that a cookie exchange is also a party. It requires the same preparation and planning as any holiday celebration—with fun foods, festive decorations and good company. The big difference is that for your cookie exchange to be a success, all your guests should go home with an equal amount of holiday cookies in many varieties. This calls for informative invitations, some clear ground rules for guests and the inevitable juggling of numbers when there are cancellations.

**PARTY PARTICULARS** Date, time, place and a brief description of the event. Let guests know what they can expect for refreshments. There's nothing worse than preparing a meal only to discover that guests dined before they arrived. Announce that awards will be given too, with cookies judged on appearance, creativity and taste. A little friendly competition always makes the event more fun!

### Set a Convenient Time and a Festive Theme

Pick a date in early December. Any later and invitees' calendars may be booked up. Call before sending invitations for a better idea of how many will attend. That way, you can give guests a number of cookies to bring.

Dream up a theme for the party in order to coordinate invitations, centerpieces and decorations. Survey the room to see where to set up the exchange table, a cookie-decorating station and refreshments.



## TALK ABOUT YOUR TREATS

Encourage your guests to share their recipes—and the stories behind them. Ask everyone to bring copies of recipes to stack next to its place card. Have each baker plan to talk about their cookies before you swap. Hearing about where the recipe originated, a helpful preparation tip or a favorite memory the cookies inspire makes the experience so much richer. As host, plan to record the revelry with a digital camera!

### Send Enticing, Informative Invitations

Merry invitations will get your guests as excited about attending the exchange as you are about hosting it! However festive you make them, it's even more important to use invitations to let guests know the rules that will make the exchange fun for all. Essential info includes:



## COOKIE EXCHANGE TIMELINE

Follow this checklist to keep you on track as you prepare for your cookie exchange.

### FOUR WEEKS AHEAD

- ☒ Start a planning folder.
- ☐ Call friends to check on their availability.
- ☐ Finalize date and time.

### THREE WEEKS AHEAD

- ☐ Dream up a theme.
- ☐ Buy or create invitations.
- ☐ Send invitations by mail or email.

### TWO WEEKS AHEAD

- ☐ Prepare a menu.
- ☐ Survey your cabinets for serving and display pieces.
- ☐ Shop for holiday decorations, placecards, and tabletop embellishments.
- ☐ Bake cookies and purchase supplies for your decorating station.
- ☐ Purchase folders or albums for guests to take home all cookie recipes.
- ☐ Make award certificates.
- ☐ If necessary, bake and freeze batches of your cookies ahead of time. Defrost a day or two before the party, then add icing and decorations.

### ONE WEEK AHEAD

- ☐ Double-check with invited guests to make sure they're planning on attending. If number of expected guests changes, adjust cookie count. Call guests to tell them they'll need to bring fewer or more cookies.
- ☐ Decorate your house.
- ☐ Finalize your menu.
- ☐ Shop for food and beverages.
- ☐ Create cookie-inspired decorations.
- ☐ Bake your cookies for the exchange. Store and wrap.

### THE DAY BEFORE

- ☐ Make as many appetizers/entrees as possible and refrigerate.
- ☐ Set up tables for cookie exchange, buffet, cookie decorating, and favors.
- ☐ Decorate tables and set out serving dishes and display stands.

### THE DAY OF THE COOKIE EXCHANGE

- ☐ Finish foods and beverages for buffet.
- ☐ Set your cookies on the exchange table.
- ☐ Greet your guests and enjoy the day.

**GUEST GROUND RULES** Include a list of what guests should bring: number of cookies, containers for taking home, printed copies of recipes and a story or baking secret to share at the party. Typically, each guest should bring 12 cookies per person, including the host, and an extra dozen for snacking and judging.

To prevent disappointment, inform guests what treats are acceptable. Should only homemade treats be allowed or will bakery treats make the cut? Should baked goods be holiday-inspired or will classics like chocolate chip or oatmeal be welcome? To make the exchange more interesting, you may request cookies made from family recipes, those that represent a childhood memory or reflect ethnic heritage.



**HELPFUL HINTS FOR COOKIES** Include a list of cookie carrying ideas with invitations, encouraging pre-packing, to ensure safe transport to the party. Suggest presentation ideas (see page 18) as well as the following transportation tips:

1. Bake cookies 2 days before exchange.
2. Always cool before packing to prevent sticking.
3. Line cardboard containers with foil or plastic wrap to keep cookies fresh.
4. Place sheets of parchment between layers of cookies, especially those which are iced or decorated with royal icing\*.
5. Pack delicate and decorated cookies in shallow containers; the fewer layers, the better.
6. Wrap cookies singly or in pairs and group wrapped cookies in a pretty box, bag or basket.



#### STACK SAFELY

Parchment sheets protect stacked cookies and are available in colorful holiday designs.

\*Remember: Cookies iced with buttercream don't stack well.

## Present your Cookies with Pride



Above: A winter-white box can still show off cookies colorfully. Use festive paper as accents; wrap bands to encircle the box, then embellish with textured ribbon and bow. Or, cut paper into favorite shapes like holly, ornaments, candy canes and trees to give your package instant season-right style.

Encourage guests to bring their amazing cookies in pretty packages. Prior to the party, clue your guests into the variety of merry materials available for wrapping cookies with ease, both on-line at [www.wilton.com](http://www.wilton.com) and [www.eksucccess.com](http://www.eksucccess.com) and in their home, including "found items" like colored plastic wrap or parchment and ribbon. When your exchange table starts to fill up with batches of festively-wrapped treats, it's like Santa's Workshop has come to your home.

Pretty presentation is also practical for your guests. It's a great way to speed up the swapping phase of the exchange. Pre-packaging also ensures that cookies retain their shape and taste. If guests mix different carry-home cookies in one large container, crisp cookies are likely to crumble, spicy gingerbread may overpower more delicately-flavored cookies and iced cookies may lose chunks of icing or decorations. Remember too that almost everyone will be giving cookies as gifts, so the exchange will be the perfect place to pick up wonderful wrapping ideas. As hostess, you can be the leader of the "pack". Here are some easy ways to dress up even plain Christmas cookies:

Below: Look for colorful winter themed accents to brighten up your package. Here, a simple bow, artificial pinecone or poinsettia provide a fun finish. Or include the cookie recipe on the box. Make your own envelope by folding patterned cardstock into a pocket. Write the recipe on construction paper cut in a festive holiday shape.





**CAPTIVATING CONTAINERS** Your choice of boxes and baskets is endless. You'll find a great selection of winter white boxes on page 95, ready to accent with your favorite colorful trims. Window boxes and popcorn-style cartons give a sneak-peek of the treats that await. You'll find a great selection of box shapes as well, from tent-style (perfect for biscotti) to rounds and hexagons!

Patterned plates and baskets are ready to be filled and wrapped in large treat bags for an impressive emporium-style presentation.



**RICHLY-COLORED RIBBON** For simple flair, ribbon can't be beat. It's that fast finishing touch that can help your box or basket stand out. Mix and match ribbon colors and textures to create more impact, as we've done in layered strips topped with a twist knot. Accessorize a patterned box with ribbon that picks up one of the colors; add strips strategically to frame a window or cut strips with patterned scissors to create more excitement. Visit [www.eksucces.com](http://www.eksucces.com) to see all the trims and tools at your disposal.



**SPIRITED STICKERS** Want your cookie package to say "Happy Holidays"? A sticker can do just that! Merry messages, holiday colors and fun shapes like penguins and poinsettias—they're all part of what makes a sticker the fastest way to add personality to the presentation. You may be surprised at all the sticker styles available. Visit [www.eksucces.com](http://www.eksucces.com) for a great selection of dimensional stickers from Jolee's, which help you create a colorful layered accent to top off your treats.

### HOMEMADE COOKIE CONES

Guests will love to scoop up their cookies in these creative cones! With all the paper and ribbon styles available, it's easy to create a variety of looks. Cut a triangle from your favorite patterned card stock; finish the bottom edge with an elegant scalloped look using Cutter Bee scissors.

Curve the triangle into a cone and tape, then circle with wide ribbon, topped by a narrow bow and streamers. Add a fun handle by threading ribbon through small punched holes and secure with knots. Fill with cookies in a see-through bag.





## Deck the Halls—and Your Table!



Cookie exchange decorations work best when they rise above the plated treats brought by guests. Clockwise from above: Let everyone grab a colorful shaped cookie ornament from your holiday tree. Create a village scene with cookie trees surrounded by stand-up house fronts. Build a winter centerpiece that doubles as a server, with cookie pops placed upright in a bowl filled with Sugar Pearls. Before the exchange, gather the family to build and decorate a traditional gingerbread house in a forest of sugar cone trees. Add a personal touch by placing a jolly gingerbread boy by every guest's cup.

Your baking buddies are much more likely to get in the spirit of the exchange if you set the scene with all kinds of dazzling decorations. Go all out! Tie in the theme of the celebration with your decor by using cookie-based accents, as shown here. Of course, your holiday tree, wreaths and poinsettias set a merry scene as well. In addition to festive sights, add satisfying sounds and scents. Create a playlist of jolly holiday music, light scented candles and have cider brewing on the stove.

Ideally, you will need to set up three different tables: one for serving refreshments, one for exchanging cookies and one for decorating cookies. Arrange the cookie-swap table so that all offerings can be seen and reached from at least two sides. Employ multi-tiered serving stands to keep various cookie designs in the spotlight and maximize tabletop space. Stands can also be dressed for the holidays with ribbon, sprigs of artificial evergreen and ornaments.



# Enjoy The Day

## Have Fun Snacks

Don't knock yourself out cooking entrees and mixing beverages—after this is a day devoted to sharing cookies and camaraderie. Opt for simple spreads, such as coffee and cake or cocktails and canapés, or pull together an easily assembled buffet. Whether you're serving brunch, lunch, afternoon tea or dinner, keep the bill of fare on the light and merry side. Save the cookies for judging and trading.

Take your cooking cue from cookie shapes and cookie-making methods to fashion original, edible works of art. Utilize Christmas-themed cookie cutters to shape fancifully formed open-face sandwiches—with piped-on spreads in holiday hues. Create spritz-like cheese crisps using a cookie press. Use snowman or Christmas tree cake molds to mold gelatin salads or seafood mousses.



Apply a holiday-themed dessert that can double as a centerpiece. You can have a great selection of holiday pans for creating cakes, molded cookies, and desserts in favorite seasonal shapes. You can even display a large decorated cookie to serve everyone—press chocolate chip, shortbread dough into one of our shaped pans, bake and cool, and decorate to complement the shape.



### LET GUESTS BE CREATIVE

Decorating cookies at the exchange can really bring the crowd together. Set up a decorating station with plain cookies and all the icing, tools and trims needed to transform them. You'll need bags, tips and spatulas, tube icings and gels, edible color markers and plenty of sprinkles and sugars.

Keep this book on hand for inspiration!



### Host a Friendly Competition

Make every guest feel like a winner. Hold an award ceremony for best baked goods. Have each guest bring extra cookies to share with a jury of their cookie-baking peers. Distribute ballots to guests after tasting is complete. Prizes could be ribbons, computer-generated certificates, or trophy-like

cookies on a stick. Be prepared to present as many awards as there are guests. Categories could include: Best-Dressed Cookie; Best Christmas Character; Best Use of Chocolate; Best Overall Presentation; Best Sprinkles in a Supporting Role; Best Ethnic Recipe; Best Icing Design; Best Shortcake Production; Best Buttery Taste; Best Color Combination; and Most Festively Iced.

### Say Thanks for Sharing

Present guests with a cookie-making memento that's fun and functional. Place cheerfully wrapped or ribboned favors on a small table set near the front door so guests will remember to tote them home. Make the giveaway display extra jolly by trimming a tabletop tree with ribbon suspended cookie cutters, measuring spoon sets, and colorful spatulas. Or, fill small gift bags with a pack of Christmas Cookie Stencils, a FoodWriter Edible Colored Marker, and Colored Sugars. No matter the presentation, a cookie-themed gift guests can take home with their treats will always remind them of the wonderful time they shared at your cookie exchange.



# COOKIE GALLERY

Variety is the spice of life and a sure way to be popular at the cookie exchange! Our Cookie Gallery will show you all the great designs you can create from a few basic cookie shapes. After your cookies have cooled, gather all your tools and trimmings in one place and have fun decorating a sensational holiday sampler to take to the party. Or, use our gallery ideas if you're planning a decorating station at the exchange. Give every guest a task—spreading icing, piping candy or adding toppings. It's a great way to break the ice and share the holiday spirit!

*For specific technique instructions, see pages 11 - 13.*

## SPRITZ

Our easy-to-use cookie press (p. 88), loaded with Classic Spritz Cookie Dough (p. 86), is the perfect tool for making many festive cookie shapes fast—just what you need for your cookie exchange! Here are over 3 dozen great ways to decorate!



### Fun Flecks

Pipe lines of melted Red Candy Melts. Sprinkle with White Nonpareils.



### Pecan Petals

Pipe edge and center designs with melted Light Cocoa Candy Melts; sprinkle with ground pecans.



### Our Family Tree

Press cookie with green tinted dough. Pipe lines with melted White Candy Melts; add Snowflake Mix Sprinkle and Christmas Nonpareils.



### Dipped Delight

Dip in melted Light Cocoa Candy Melts; sprinkle with ground pecans.



### Blossoming Brightly

Outline petals with melted Red Candy Melts; sprinkle with Red Colored Sugar and top with Christmas Confetti Sprinkle.



### Festive Wreath

Press cookie with green-tinted dough. Pipe petals and centers with melted Red and White Candy Melts. Sprinkle with White Sparkling Sugar.



### Snowy Spruce

Press cookie with green-tinted dough. Pipe lines of melted White Candy Melts. Attach Sugar Pearls and Jumbo Snowflake Sprinkle.



### Holiday Hybrid

Drizzle with lines of melted Red and White Candy Melts. Sprinkle with Colored Sugars and attach Sugar Pearls.



### Ruby Rings

Pipe circles and dots with melted Red and Green Candy Melts. Sprinkle circles with Red Colored Sugar.



### Rainbow Garlands

Press cookie with green-tinted dough. Pipe lines and dot with melted White Candy Melts; attach 6-Mix Jimmies and Snowflake Mix Sprinkle.



### Winter Intersection

Pipe circles with melted White Candy Melts. Sprinkle with Christmas Nonpareils.



### Open Flower

Outline cookie and add outline and dot details with Red Candy Melts. Sprinkle with Red Colored Sugar and attach Green Jimmies from 6-Mix Assortment with White Candy Melts.



### Snow Bloom

Press cookie with green-tinted dough. Outline petals with melted White and Red Candy Melts. Attach Jumbo Snowflake Sprinkle at center.



### Diagonal Drizzle

Drizzle with diagonal lines of melted Green and Red Candy Melts.

## GINGERBREAD PEOPLE

Attract a crowd at the cookie exchange with your jolly gingerbread people! With all our fun ways to dress them up, there's no easier cookie to personalize for the holidays. Start with the classic Gingerbread recipe (p. 86) and our 3 Pc. Gingerbread Cutter Set (p. 89), then follow the easy decorating instructions here, using royal icing (unless otherwise specified) and dazzling Sprinkles.



### Wrapped up for Winter

Pipe dot and outline facial features, ear muffs and buttons.  
Pipe in scarf and shoes.



### Fast Friend

Pipe dot and outline facial features, zigzag cuffs and swirl hair.



### Buttoned Up

Outline cookie; add dot and outline facial features.  
Attach spice drop halves for buttons.



### Granny's in her Glory

Outline and pipe in top; pipe ruffle skirt. Add swirl hair, dot eyes and nose, outline mouth and bead trim.  
Attach Christmas Confetti at waist.



### Jolly Jumper

Ice overalls and hat smoothly; sprinkle with Red and Green Colored Sugar; Pipe shirt, facial features, buttons and swirl hair.



### Short Winter

Outline and pipe in shorts and suspenders; add dot and outline details. Attach Flowerful Medley confetti on eyes, cheeks and clothes.



### Christmas in Crimson

Ice clothes smooth; sprinkle with Red Colored Sugar.  
Pipe dot and outline facial features, scallop and zigzag cuffs.  
Add swirl hair and dot buttons.



### Shiny and Bright!

Cover with tinted color flow. Immediately pipe in details.



### Holiday Baker

Ice dress and shoes smooth; let dry. Ice apron smooth.  
Pipe dot, outline and zigzag facial features and details.



### Dressed for Chill

Pipe dot and outline facial features.  
Attach Christmas Confetti scarf and cuffs.



### The Wild Vest!

Outline and pipe in vest. Pipe pull-out hair, dot and pipe-in facial features. Add dot and outline vest details.





### Greetings in Green

Outline and pipe in shirt and dress. Pipe outline mouth and hair; dot and swirl facial features, buttons and dress trim.



### Bowtie Guy

Pipe outline and dot clothes and facial features.



### Berry Christmas!

Ice clothes smooth. Pipe outline hair, pipe-in bow, dot knot, eyes and nose. Pipe scroll and zigzag trim, dot berries and leaves.



### Striking Stripes

Ice skirt smooth. Outline shirt and pipe stripes. Add swirl hair, dot and outline facial features and skirt trim.



### Cute as a Button

Outline cookie and fill in with stars. Add dot and outline facial features; attach Flowerful Medley confetti.



### A Nonpareil Noël

Pipe dot buttons, zigzag cuffs, outline and pipe-in bowtie; sprinkle with Colored Sugar or Nonpareils. Add dot and outline facial features.



### Sporting Shorts

Ice shorts smooth; pipe in suspenders and bow tie; sprinkle with Colored Sugar or Nonpareils. Pipe dot eyes and nose, outline hair and mouth.



### Peppermint Print

Ice clothes smooth. Pipe outline stripes, hair, bows and mouth. Pipe dot eyes, nose and cheeks. Attach Christmas Confetti at them.



### Snowflake Smock

Pipe swirl hair. Outline dress; pipe dot and outline facial features and dress details, zigzag hem and scallop sleeves.



### A Child Smiles

Cover with thinned color flow; let dry. Outline and flow in shorts. Pipe dot and outline details; attach Christmas Confetti cuffs.



### Simply Merry!

Outline body with zigzags. Pipe dot eyes, nose and buttons, outline mouth.



### Holiday Spice

Pipe outline hair and mouth, dot eyes and nose. Roll out spice drops on waxed paper sprinkled with sugar. Cut clothes and bow; attach with dots of icing.

## TREES

Choosing the best-looking Christmas tree is always difficult. The good news is that you can choose all these tree cookies for your cookie exchange assortment. Your fellow partygoers will have the tough decision—with so many fun shapes and cool colors, they won't know which to take home! Use our 3 Piece Christmas Trees Cutter Set, (p. 89) royal icing (unless otherwise noted) and bright sprinkles and sugars to grow your festive forest.



**Two-tone Tree**

Roll together diagonal strips of light and dark green-tinted dough; cut and bake cookies.



**Flocked Fir**

Outline and flow in with color flow; let dry. Pipe zigzag section lines and coat with White Sparkling Sugar.



**Rainbow Glow**

Ice star smooth and pipe in trunk. Cover tree with pull-out leaves; sprinkle with Rainbow Nonpareils.



**Alpine Shine**

Use green-tinted dough. Brush cookie with piping gel after baking; sprinkle with Rainbow Nonpareils.



**Blended Branches**

Outline and flow in with light green color flow. Immediately flow in darker green color flow; drag out branch lines with toothpick.



**Sparkling Sapling**

Brush cookie with piping gel; sprinkle with White and Green Sparkling Sugar. Ice trunk smooth.



**Zesty Zigzags**

Use green-tinted dough. Pipe outline star points and zigzag branches.



**Textured Tree**

Cover tree and trunk with zigzags; overpipe branch divisions with smaller zigzags. Pipe dot lights.



**Scallops & Star**

Use green-tinted dough mixed with a little yellow. Ice star area smooth and sprinkle with Yellow Colored Sugar. Pipe scallops and coat with Light Green Colored Sugar.



**Winter Glitter**

Use green-tinted dough. Ice tree smooth; pipe outline branches. Sprinkle with Dark Green Colored Sugar and zigzag stem.



**Snow-Tipped Tree**

Use green-tinted dough. Ice star smooth; pipe zigzag branches and pull-out snow.



**Winter White Tree**

Outline and flow in with color flow. Immediately attach Sugar Pearls; let dry. Brush with White Pearl Dust.



**Colorbright Conifer**

Use green-tinted dough. Pipe lines of red and green across tree; sprinkle with matching Colored Sugars.



**Showered with Snow**

Use green-tinted dough. Pipe tip 1 outline and dot snowflakes.



**Softly Scrolled**

Use green-tinted dough. Pipe outline scrolls and dots.



**Electric Evergreen**

Outline and flow in with color flow; let dry. Pipe outlines and dots in graduated sizes.



**Dazzling Drifts**

Outline cookie with full-strength color flow. Flow in zigzag sections of thinned color flow.



**Ornament Excitement**

Use green-tinted dough. Attach Christmas Confetti with dots of icing.



**Neon Noël**

Outline cookie; fill in with stars. Pipe in stem. Attach Flowerful Medley confetti with dots of icing.



**Pearl Pine**

Outline cookie with full-strength color flow; flow in with thinned color flow. Immediately attach Sugar Pearls.



**Aspen You Shall Receive**

Outline cookie with full-strength color flow; flow in with thinned color flow. Let dry. Pipe pull-out branches; sprinkle with White Cake Sparkles.



**Grand Garland**

Use green-tinted dough. Pipe zigzag garlands and dots.



**Fluffy Fir Tree**

Decorate branches and trunk with zigzags; decorate star with dots.

## SNOWFLAKES

No two snowflakes are exactly alike, which makes these festive flakes perfect for your cookie exchange or holiday gift sampler! With our great selection of cutters, icings and sprinkles, starting on p. 88, it's easy to give each cookie its own cool colors and fun shape. Decorate with color flow icing unless otherwise noted.



**Snowy Swirls**

Outline and flow in cookie; let dry. Pipe swirls.



**Gentle Snowfall**

Outline and flow in cookie; let dry. Pipe outline starbursts and dots.



**Polar Pearls**

Outline and flow in cookie; let dry. Add teardrop loops and dot accents; let dry. Brush with White Pearl Dust.



**Star Shower**

Outline and flow in cookie; let dry. Pipe reverse shell pinwheel center and star detail.



**Chocolate Cool**

Make chocolate orange roll-out cookies. Decorate with royal icing loops, fleurs de lis and dots.



**Violet Vibrance**

Use melted White Candy Melts (tinted violet using Garden Candy Color Set); pipe outline veins. Sprinkle veins with Lavender Colored Sugar.



**Winter White**

Outline and flow in cookie; let dry. Pipe swirl details and dot center.



**Icy Blue**

Outline and flow in cookie; let dry. Pipe outline veins; sprinkle with Blue Pearlized Sugar.



**Scarlet Shells**

Pipe royal icing shells and reverse shells; decorate with Sugar Pearls.



**Gold Flake**

Outline and flow in cookie; let dry. Pipe outline veins and dot center; brush with Gold Pearl Dust/lemon extract mixture.



**Silver Scrolls**

Outline and flow in, let dry. Add swirls and dot center. Brush design with Silver Pearl Dust/lemon extract mixture.



### Golden Garden

Outline and flow in cookie; let dry; top with swirl drop flowers with dot centers. Brush flowers with Gold Pearl Dust/lemon extract mixture.



### Fudgy Flurries

Make chocolate orange roll-out cookies. Decorate with royal icing dots.



### Fancy Flake

Make chocolate orange roll-out cookies. Decorate with royal icing fleurons and a puddle dot center brushed with White Pearl Dust.



### Well-Placed Pearls

Outline and flow in cookie; let dry. Pipe outline veins and attach Sugar Pearl accents.



### Bold Blizzard

Outline and flow in cookie. Immediately pipe in red outline veins; let dry. Decorate with puddle dot center.



### Pearlescent

Outline and flow in cookie; let dry. Pipe outline veins; top with puddle dots brushed with White Pearl Dust.



### Aqua Sparkle

Outline and flow in cookie; let set 3 to 5 minutes then sprinkle with white Sparkling Sugar.



### Flakes with Flair

Outline cookie with red and flow in with green; let dry. Pipe outlines and reverse shell-motion detail; add dots.



### Snow Dancing

Make chocolate orange roll-out cookies. Attach Jumbo Snowflake Sprinkles with dots of royal icing.



### Green Sheen

Outline and flow in cookie; let dry. Pipe outline veins; sprinkle with Emerald Green Pearlized Sugar.



### Graceful Lace

Outline and flow in cookie; let dry. Pipe cornelli lace.



### Heart of Winter

Outline and flow in cookie; let dry. Pipe outline and fill in hearts in white topped by dot and scroll detail; let dry. Brush hearts with White Pearl Dust.



## STARS

Cookies that deserve star billing at your exchange table! It's amazing that with just our Comfort Grip Star Cutter (p. 89), you can make a galaxy of eye-popping designs. Using great effects like Pearl Dust, pulled color flow and Sparkling Sugar, your stars will dazzle everyone! Decorate with royal icing unless otherwise noted.



**Cocoa Corona**

Cover baked cookie with melted Light Cocoa Candy Melts. Pipe swirls, then brush with Gold Pearl Dust/lemon extract mixture.



**Cool Blue**

Outline and flow in with color flow; let dry. Pipe outline snowflake veins; sprinkle with White Sparkling Sugar.



**Earn a Gold Star**

Ice cookie smooth in yellow. Mark inner star with smallest cutter from Nesting Star Set. Outline and pipe in inner star and edge cookie in white; sprinkle with White Nonpareils.



**Sprinkled with Stardust**

Before baking, cover cookie with Red Pearlized Sugar.



**Spun Silver**

Outline and flow in with color flow; let dry. Drizzle lines of color flow; let dry, then brush with Silver Pearl Dust/lemon extract mixture.



**Star Spotted**

In advance, pipe puddle dots from  $\frac{1}{8}$  to  $\frac{3}{8}$  in.; let dry, then brush with Gold Pearl Dust/lemon extract mixture. Outline and flow in cookie with color flow; let dry, attach dots with icing.



**Dashing Dots**

Ice cookie smooth; position Jumbo Rainbow Nonpareils.



**Golden Sunshine**

In advance, pipe  $\frac{1}{8}$  in. puddle dot center; let dry, then brush with Gold Pearl Dust/lemon extract mixture. Outline and flow in cookie with color flow; let dry. Pipe lines; brush with Pearl Dust mixture; attach puddle dot.



**Cinnamon Star**

Ice cookie smooth. Attach Cinnamon Drops on edge.



**Spiral Sparkle**

Outline and flow in with color flow; let dry. Pipe swirls and brush with Gold Pearl Dust/lemon extract mixture.



**Pinpoint Panache**

Before baking, sprinkle cookie with Christmas Nonpareils.



### Holly Sprig Star

Outline and flow in with color flow; let dry. Outline and pipe in holly; pipe dot berries.



### Swirled Supernova

Ice cookie smooth. Pipe outlines and swirls.



### Twin Stars

Mark inner star using smallest Nesting Star Cutter. Fill in marked area with stars.



### Drizzle Dazzle

Cover cookie with melted light Cocoa Candy Melts and drizzle lines of melted Red and Green Candy Melts.



### Stained Glass Star

Outline cookie and star sections; brush lines with Gold Pearl Dust/lemon extract mixture. Fill in with stars.



### Candy Cane Comet

Pipe stripes of red and white, sprinkling each with matching Red Sugar and White Sparkling Sugar as you decorate.



### Wild Whirl

Drizzle cookie with thinned color flow.



### Dots Connect!

Before baking, position Christmas Confetti on cookie.



### All-Star Sensation

Brush baked cookie with Piping Gel and position Green Nonpareils on cookie.



### Energy Waves

Outline and flow in with white color flow. Immediately flow in inner star outlines of red and green; drag out designs with toothpick.



### Twinkle Sprinkle Little Star

Before baking, cover cookie with Red and White Sparkling Sugar.



### In Orbit!

In advance, make a 1/2 in. puddle dot; let dry, then brush with White Pearl Dust/lemon extract mixture. Outline and flow in cookie with color flow; let dry. Pipe starburst lines and sprinkle with Blue Sugar; attach Sugar Pearls and puddle dot.

## ORNAMENTS

Here are the cookies your exchange guests will be hanging around! Just like the family tree-trimming event, everyone will want to grab ornaments featuring their favorite colors and holiday designs. Cut cookies using the medium round cutter from our 101 Cookie Cutter Set (p. 90), or the fancy ornament from our 3 Pc. Holiday Cutter Set (p. 89). Decorate with royal icing unless otherwise noted.



**Color Wave**

Outline sections and flow in with color flow; let dry. Pipe in hanger. Brush outlines and hanger with Gold Pearl Dust/lemon extract mixture.



**Mad about Plaid**

Outline and flow in with color flow. Pipe outlines, stars and zigzag hanger. Brush stars and hanger with Gold Pearl Dust/lemon extract mixture.



**Striped Sizzle**

Pipe stripes of red, light and dark green, sprinkle each with matching Colored Sugar as you decorate. Pipe zigzag hanger.



**Merry Message**

Outline and flow in with color flow; let dry. Pipe curvy vine with pull-out leaves. Pipe dot berries, let dry; print message and pipe zigzag hanger.



**Bright Brocade**

Outline and flow in with color flow; let dry. Edge center stripe area with beads, swirls and dots and pipe zigzag hanger. Brush accents with Gold Pearl Dust/lemon extract mixture.



**Vibrant Violet**

Outline and flow in sections with color flow; let dry. Pipe spirals, dots, outlines and beads; brush with Silver Pearl Dust/lemon extract mixture. Pipe in sections with Piping Gel; sprinkle with Blue Colored Sugar.



**Polka Dot Punch**

Ice cookie smooth. Attach Christmas Confetti and mini marshmallow hanger for hanger.



**Try a Tree!**

Outline and flow in with color flow; let dry. Pipe outlines on sections and pull out branches of tree. Add dots. Pipe circle around tree; sprinkle with White Sparkling Sugar.



**Fun Flake**

Outline and flow in cookie with color flow; let dry. Outline snowflake; add dot accents (flatten and smooth with finger dipped in cornstarch). Pipe zigzag hanger.



**Peppermint Pinwheel**

Outline and flow in sections with color flow; let dry. Pipe zigzag hanger.



**Dot Drop**

Outline and flow in cookie with color flow; let dry. Pipe section lines and zigzag hanger; sprinkle lines with White Nonpareils. Pipe dots.



### Chevron Chic

Outline and flow in sections with color flow; let dry. Pipe outlines, beads and chevron designs; brush chevrons with piping gel and coat with Green Colored Sugar.



### Winter Green

Outline and flow in sections with color flow; let dry. Pipe dots at center [not smooth with finger dipped in cornstarch]. Pipe loops on ends and zigzag hanger.



### Glittering Gem

Outline and pipe in sections in red and white; sprinkle each section with matching Red Sugar and White Sparkling Sugar. Pipe zigzag hanger.



### Ice Flow

Outline and flow in cookie with color flow; let dry. Pipe in icicle area and coat with White Cake Sparkles. Attach mini marshmallow half for hanger.



### The Word Most Heard

Outline and flow in cookie with color flow; let dry. Pipe outline letters and zigzag hanger; brush hanger with Silver Pearl Dust/lemon extract mixture.



### Holly's Hanging

Outline and flow in sections with color flow; let dry. Pipe leaves and dot berries. Decorate ends with outlines, scallops and beads in red piping gel; sprinkle with Red Colored Sugar.



### Emerald Excitement

Outline and flow in cookie with color flow; let dry. Pipe zigzag hanger, outlines, x's and dots; brush with Gold Pearl Dust/lemon extract mixture. Attach Sugar Pearls at center of each x.



### Joyful Boy

Outline and flow in cookie with white color flow; let dry. Stencil brown gingerbread boy design from Cupcake and Cookie Stencils Set. Pipe scallop border and dots, add zigzag hanger.



### Golden Grandeur

Outline and flow in cookie with color flow; let dry. Pipe zigzag hanger, scrolls, outlines and dots; brush accents with Gold Pearl Dust/lemon extract mixture.



### Season's Greeting

Outline and flow in sections with color flow; let dry. Pipe outlines and fill in accents; sprinkle with Red Colored Sugar. Print message.



### Stylized Snowflake

Outline and flow in cookie with color flow; immediately flow in branches of snowflake. Let dry. Pipe outline veins and dot accents. Attach mini marshmallow half for hanger.



### Bright White

Ice cookie smooth. Pipe zigzags and sprinkle with matching Colored Sugar. Pipe dots. Attach mini marshmallow half for hanger.







# Cookie Projects

When you're making your exchange cookies, don't forget to add the joy! Remember, there will be dozens of cookies on the table—those in the merriest shapes and the coolest colors will be the talk of the party. As you're about to see, any holiday shape you can dream up can become an amazing decorated cookie. All your festive favorites are here! Showers of snowflakes accented with swirls, sugar pearls and snowman faces. Fun ornaments with candy hangers. Jolly elves who stand up to join the party. You can even combine cookies in a sensational scene, such as our village of gingerbread house fronts, each with its own colorful Alpine design. With the easy instructions here and the variety of cutters and toppings on pages 88-95, your cookies will get everyone in the holiday spirit!





## Festive Forest

### COOKIE

3 Pc. Christmas Trees Cutter Set,  
Cookie Sheet, Cooling Grid

### TIPS

1, 2, 3, 4, 13

### COLORS\*

Kelly Green, Leaf Green, Christmas  
Red, Red-Red, Brown, Lemon  
Yellow, Golden Yellow

### RECIPES

Color Flow and Royal Icing,  
p. 87; Roll-Out Cookies, p. 87

### ALSO

Flowerful Medley Sprinkles,  
Rainbow Nonpareils, Light Green  
Colored Sugar, Color Flow Mix,  
Meringue Powder, cornstarch

### INSTRUCTIONS

Prepare and roll out dough. Cut trees using cutters from set; cut  $1\frac{1}{2} \times 1$  in. each for each cookie. Bake and cool. For trees with sugar backgrounds, sprinkle on colored sugar before baking; add tip 4 icing zigzag or confetti sprinkles after cooling. For nonpareil tree, cover with tip 13 stars; sprinkle on nonpareils. For trees with color flow backgrounds, outline with tip 2 and full-strength icing; flow in with thinned icing (stars and tree trunks should also be done now with color flow). For versions with flow-in decorations, before background icing has set, use tip 2 to pipe on full-strength color flow polka dots (use assorted colors and sizes), horizontal lines (alternate colors) or zigzags (use 2 colors and swirl with a toothpick). Your decorations will sink and blend right into the background! Let color flow trees dry overnight before adding decorations in royal or color flow icing. We show tip 2 lattice, tip 2 garland, tip 13 stars, tip 1 dots, outlines, starbursts and spirals. Stars and tree trunks can be decorated using tip 2, 3 or 13 icing zigzags or tip 2 to outline and fill in (pat smooth with finger dipped in cornstarch). Attach easel to cookie back with royal icing.

*\*Combine Kelly Green with Leaf Green for green shades shown. Combine Christmas Red with Red-Red for red shown. Combine Lemon Yellow with Golden Yellow for yellow shown. Combine Brown with Red-Red for brown shown.*

## The Sleigh Team

### COOKIE

3 Pc. Holiday Cutter Set,  
Cookie Sheet, Cooling Grid

### TIPS

1, 2, 3

### COLORS\*

Red-Red, Black, Copper (for  
skin tone shown), Brown

### RECIPES

Royal Icing, Roll-Out Cookies,  
p. 87

### INSTRUCTIONS

Prepare and roll out dough. Cut cookies using cutters from set. Bake and cool. For reindeer, outline nose and antlers with tip 2 and full-strength icing. Let dry. Flow in head, antlers and nose with thinned icing. Let dry overnight. Pipe tip 1 dot eyes, outline mouth and head inner ears. For Santa, outline hat with tip 2 and full-strength icing. Flow in with thinned icing. Let dry overnight. Ice face area smooth. Pipe tip 3 swirl hat trim and pom-pom; immediately sprinkle on Sparkling Sugar. Pipe tip 2 dot nose, swirl beard and pull-out beard mustache. Add tip 1 dot eyes and outline mouth.

*\*Combine Brown with Red-Red for brown shades shown.*





## A Frosty Face

### COOKIE

Round Comfort-Grip  
Cutter, Cookie Sheet,  
Cooling Grid

### COLOR

Copper (for skin tone  
shown)

### RECIPE

Roll-Out Cookies,  
p. 87

### ALSO

Red and White Candy  
Melts, White  
Nonpareils, Cinnamon  
Drops, Parchment  
Triangles; shredded  
coconut (chopped),  
mini chocolate chips

### INSTRUCTIONS

Prepare and tint dough light copper; roll out and cut rounds. Bake and cool. Place cookies on cooling grid set over cookie sheet. Cover top 1 1/2 in. of cookie with melted red candy; let set. Decorate using melted white candy in cut parchment bag, Pipe candy over areas for hat brim and pom-pom; immediately sprinkle with chopped coconut. Attach chocolate chips for eyes and cinnamon drop for nose. Pipe candy over areas for beard and mustache (leave mouth area open); immediately sprinkle with nonpareils.

## These Deer Deliver!

### COOKIE

12 Pc. Holiday Mini  
Cutter Set, Cookie  
Sheet, Cooling Grid

### RECIPE

Roll-Out Cookies,  
p. 87

### ALSO

Light Cocoa (14 oz.  
covers about 80 to 90  
treats), White, Dark  
Cocoa Candy Melts,  
Parchment Triangles or  
Disposable Decorating  
Bags; Cake Boards;  
mini pretzels, mini  
chocolate chips,  
waxed paper

### INSTRUCTIONS

Prepare and roll out dough. Cut heads using bell cutter; trim off clappers with knife. Bake and cool. Melt and mix Light Cocoa candy with some White for a lighter shade of brown. Place cookies on cooling grid over cookie sheet. Cover with melted candy. Chill until set. Cut pretzels for antlers. Position heads on waxed paper-covered board. Using melted candy in cut parchment bag, attach antlers and chocolate chip ears. Pipe outline smile, dot eyes and nose. Chill until set.





## Ever-Great Evergreen

### COOKIE

Christmas Cookie Tree Cutter Kit,  
Cookie Sheet, Cooling Grid

### COLOR

Kelly Green

### RECIPES

Color Flow Icing (3 batches),  
Roll-Out Cookies, p. 87

### ALSO

Color Flow Mix, Light Green  
Colored Sugar [2], Piping Gel,  
Brush Set, 10 in. Cake Circle or  
12 in. Cake Plate, Fanci-Foil Wrap,  
Parchment Triangles;  $\frac{1}{2}$  in. wide red  
ribbon (11 in. long)

### INSTRUCTIONS

Prepare and roll out dough. Cut 2 stars of each  
size using cutters from kit. Bake and cool.

Prepare 3 batches of icing; tint  $1\frac{1}{2}$  cups dark  
green, remainder light green. Outline stars with  
full-strength light green icing in cut parchment  
bag; let set. Decorate cookies one-at-a-time from  
this point. Flow in with thinned light green;  
immediately pipe dark green lines from middle of  
star to points using cut parchment bag. Pipe lines  
in a V-shape from center line. Let dry. Brush  
cookie edges with Piping Gel. Cover with light  
green sugar. Assemble tree on foil-wrapped board  
or cake plate, stacking from largest to smallest  
and securing with dots of icing. Make a bow and  
attach to treecap with dots of icing.

# Potted Poinsettias

## COOKIE

Cookie Pro UTTRA II Cookie Press,  
Cookie Sheet, Cooling Grid

## TIPS

2, 3, 352

## COLORS

Christmas Red, Kelly Green,  
Golden Yellow

## RECIPES

Royal Icing, p. 87;  
Classic Spritz Cookies, p. 86

## ALSO

White Ready-To-Use Rolled Fondant  
(24 oz. makes 12 pots), White  
Candy Melts, Fanci-Foil Wrap,  
8 in. Lollipop Sticks, Meringue  
Powder, Brush Set, Clear Vanilla  
Extract; new 2 in. diameter clay  
pot, jelly spearmint leaves,  
1/4 in. wide ribbon (20 in. per pot),  
6 in. craft foam square, crushed  
chocolate cookie crumbs,  
waxed paper

## INSTRUCTIONS

Paint lollipop sticks with a mixture of clear vanilla and green icing color.  
Push end into craft square and let dry.

Prepare dough. Use flower disk with cookie press to make 6 cookies per  
pot. Bake and cool. Pipe tip 352 pull-out leaves to form poinsettias.  
Pipe 8 leaves for bottom row, then 8 shorter leaves on top, positioning  
tips between tips of bottom row. For centers, pipe 6 tip 3 green dots;  
overpipe tip 2 yellow dots. Cut spearmint candies in half for thinner leaves.  
Use melted candy to attach cookies and leaves to painted sticks; chill until  
set. Wrap pot with 8 x 16 in. piece of Fanci-Foil; secure with ribbon and  
tie bow. Fill pot with 2 oz. fondant. Insert flowers. Cover fondant with  
cookie crumbs.



# Sparkling Swirls

## COOKIE

9 Pc. Holiday Cutter  
Set, Cookie Sheet,  
Cooling Grid

## TIPS

1, 2

## COLORS\*

Christmas Red,  
Red-Red, Leaf Green,  
Kelly Green

## RECIPES

Color Flow Icing,  
Roll-Out Cookies, p. 87

## ALSO

Color Flow Mix, Red  
and Dark Green  
Colored Sugar, White  
Nonpareils, Disposable  
Decorating Bags

## INSTRUCTIONS

Prepare and roll out dough. Cut cookies;  
bake and cool. Outline tree and bottom  
part of stocking with tip 2 and  
full-strength icing; let set. Flow in with  
thinned icing; let dry. Outline stocking  
cuff with tip 2 and full-strength icing;  
let set. Flow in with thinned icing.  
Let set for 3 to 5 minutes. Sprinkle on  
nonpareils; let dry. Pipe tip 1 swirl  
designs using full-strength icing; sprinkle  
on matching sugars.

\*Combine Christmas Red with Red-Red for  
red shown. Combine Leaf Green with  
Kelly Green for green shown.





## Welcome to Winter!

### COOKIE

- 18 Pc. Holiday Cutter Set, Cookie Pro ULTRA II Cookie Press, Comfort-Grip Christmas Tree Cutter, Cookie Sheet, Cooling Grid

### TIPS

- 2, 3, 4, 16

### COLORS

- Kelly Green, Brown, Christmas Red, Orange, Black

### RECIPE

- Classic Spritz Cookies, p. 86; Royal Icing, Roll-Out Cookies, p. 87

### ALSO

- White Candy Melts, 1 1/4 in. Lollipop Sticks, Jumbo Rainbow Nonpareils, White Nonpareils, Sugar Pearls, Parchment Triangles, Meringue Powder, white curling ribbon, 8 x 2 in. high craft foam circle, cornstarch, 8 in. glass bowl

### INSTRUCTIONS

Prepare spritz dough. Use snowflake disk with cookie press to make 8-10 cookies. Bake and cool. Prepare and roll out dough. Cut 3 trees using Comfort-Grip Cutter and cut 1 snowman using cutter from set. Bake and cool. Pipe snowflake points using melted candy in cut parchment bag; immediately sprinkle with white nonpareils. Cover trees with tip 16 stars in royal icing; immediately sprinkle with rainbow nonpareils and let dry. For snowman, ice head and body smooth with royal icing. Outline and pipe in hat and brim with tip 4. Add tip 4 outline hatband, tip 3 dot eyes, buttons, outline mouth and pull-out nose. Pipe tip 4 outline scarf and tails (pat smooth with finger dipped in cornstarch), tip 2 pull-out fringe. Attach all cookies to lollipop sticks with melted candy. Let set. Trim sticks as needed. Insert cookies in craft circle; position ribbon. To display as shown, position craft circle with cookies in glass bowl; fill with Sugar Pearls and position ribbon.

## Flaky Friends

### COOKIE

- 4 Pc. Nesting Snowflakes Metal Cutter Set, Cookie Sheet, Cooling Grid

### TIPS

- 2, 3

### COLORS

- Christmas Red, Kelly Green, Orange, Black

### RECIPES

- Royal Icing, Chocolate Orange Cut-Outs, p. 87

### ALSO

- Meringue Powder, Parchment Triangles, waxed paper

### INSTRUCTIONS

In advance: Make heads. Using thinned royal icing in a cut parchment bag, pipe 1 in. puddle dots (p. 11) on waxed paper-covered surface. Let dry 24 hours.

Prepare and roll out dough. Cut snowflakes using 2nd smallest cutter from set. Bake and cool. Decorate with full-strength icing. Pipe tip 2 outline snowflake details. Attach heads to center. Using tip 3, outline and pipe in top hat and Santa hat; pipe dot earmuffs, outline headband, zigzag and swirl fur trim on Santa hat. Using tip 2, pipe dot eyes and cheeks; pipe outline mouth and band on top hat. Pipe tip 3 pull-out noses.





## Snowmen Stand Tall

### COOKIE

12-Cavity Non-Stick  
Holiday Cookie Shapes  
Pan, 101 Cookie  
Cutter, Cookie Sheet,  
Cooling Grid

### TIPS

1, 2, 3, 4, 8, 349

### COLORS

Christmas Red, Kelly  
Green, Orange, Black

### RECIPE

Royal icing, Sugar  
Cookies (for non-stick  
pans), p. 87

### ALSO

White Sparkling Sugar,  
Meringue Powder,  
Disposable Decorating  
Bags; cornstarch,  
vegetable pan spray

### INSTRUCTIONS

Prepare dough. Press half of dough into pan cavities; bake and cool snowmen. Roll out remaining dough; cut 1 circle base for each treat using medium round cutter from set. Bake and cool. Spatula ice snowman's head and body smooth. Pipe tip 8 outline arms. Outline and pipe in top of hat with tip 4 (pat smooth with finger dipped in cornstarch). Pipe tip 4 outline hat brim. Pipe tip 3 hat band and finger section of mittens (pat smooth). Add tip 3 pull-out thumb. Pipe tip 2 dot eyes and mouth, tip 3 pull-out dot nose. Pipe tip 349 holly leaves on hat; add tip 1 dot berries. Pipe tip 1 pull-out fringe on scarf ends. Let dry overnight. Spatula ice round cookies for fluffy snow. Stand snowman in center; add extra icing for support if necessary. Sprinkle with Sparkling Sugar.

## Stylin' Snowmen

### COOKIE

18 Pc. Holiday Cutter  
Set, Cookie Sheet,  
Cooling Grid

### TIPS

2, 3

### COLORS

Christmas Red, Black,  
Kelly Green

### RECIPES

Color Flow Icing,  
p. 87; Roll-Out Cookies,  
Chocolate Orange  
Cut-Outs, p. 87

### ALSO

Color Flow Mix,  
White Sparkling Sugar,  
Parchment Triangles;  
cornstarch

### INSTRUCTIONS

In advance: Prepare and roll out dough. Cut cookies using snowman cutter from set. Bake and cool. Outline with tip 3 and full-strength icing; flow in with thinned icing in cut parchment bag. Let dry overnight.

Decorate with full-strength icing. Outline and pipe in hat with tip 3 (pat smooth with finger dipped in cornstarch). Pipe tip 2 outline hatband, tip 3 outline scarf and bead bowtie with dot knot (pat smooth). Pipe tip 2 outline mouth, dot buttons, eyes, nose and cheeks. Pipe tip 2 c-motion swirls at bottom and immediately sprinkle with Sparkling Sugar.





## Custom Cottages

### COOKIE

3 Pc. Gingerbread Cutter Set,  
Cookie Sheet, Cooling Grid

### TIPS

1, 2, 3, 5

### RECIPES

Royal Icing, p. 87;  
Gingerbread Cookies, p. 86

### ALSO

Flowerful Medley Sprinkles, Jumbo  
Rainbow Nonpareils, White  
Sparkling Sugar, Meringue  
Powder, Rolling Pin; spice drops,  
granulated sugar, waxed paper,  
knife, ruler

### INSTRUCTIONS

Prepare and roll out dough. Cut houses using cutter from set. Bake and cool.  
Decorate in your choice of styles. For candy-trimmed house, use tip 5 to outline and pipe in door and rooftop (pat smooth). Attach confetti to roof and nonpareils around door. Add a single nonpareil for doorknob and confetti for door window.  
For larger windows, roll out spice drops on waxed paper sprinkled with sugar. Cut 1/2 in. squares and attach with icing. Add tip 2 outlines. Pipe tip 3 pull-out icicles under front and windows. Piped house is decorated with tip 1 outlines, spirals and e-motion curls. Sparkling house is decorated using tip 5. Outline and fill in door (pat smooth with finger dipped in cornstarch). Outline window panes; outline and fill in caves, overpipe door, window frame and immediately sprinkle all with Sparkling Sugar.



## Holiday Chalet

### COOKIE

3 Pc. Gingerbread Cutter Set,  
6 Pc. Holiday Mini Cutter Set,  
Cookie Sheet, Cooling Grid

### TIPS

1, 2, 3, 5, 6, 16

### COLORS\*

Kelly Green, Red-Red,  
Christmas Red

### RECIPES

Royal Icing, p. 87;  
Gingerbread Cookies, p. 86

### ALSO

Meringue Powder, Jumbo  
Confetti Sprinkles, Cinnamon  
Drops, Rainbow Nonpareils,  
Jumbo Rainbow Nonpareils,  
6 and 8 in. Cake Circles,  
Fanci-Foil Wrap, Rolling Pin,  
Roll & Cut Mat, ruler, knife,  
granulated sugar, spice drops,  
pinwheel mints, cornstarch,  
waxed paper, sugar cones

### INSTRUCTIONS

Prepare and roll out dough. Using cutters from set, cut 2 house fronts and 1 mini boy and girl. Also cut 2 side panels, 1 1/2 x 1 1/2 in., 2 roof panels, 2 1/2 in. square, and 1 circle base using 6 in. cake circle as pattern. Bake and cool. Assemble house with icing and tip 6; let set. Outline and pipe in door using tip 3 (pat smooth with finger dipped in cornstarch). Outline door frame and attach jumbo nonpareils for trim and doorknob. Roll out spice drops on waxed paper sprinkled with granulated sugar. Cut to size for all windows and attach with icing. Outline window frame and panes with tip 2. Attach jumbo nonpareils around front and side windows. Attach cinnamon drops above front window and pinched mint above door; attach cinnamon drop in center with dot of icing. Ice roof smooth. Pipe tip 5 lattice lines, attach jumbo nonpareils at line intersections. Attach jumbo confetti on roof peak. Pipe tip 3 icicles on roof and tip 2 icicles under windows. For trees, trim cones to various heights from 3 to 5 in. Beginning at bottom of cone, pipe rows of tip 16 pull-out stars, lightly overlapping each row. Attach rainbow nonpareils. For kids, outline and pipe in clothes with tip 3 (pat smooth). Pipe tip 1 dot eyes and string mouth. Pipe tip 2 swirl hair on girl; add details on dress with tip 2. To display, ice round cookie smooth, position house. Position confetti upright around edge. Attach kids and position trees.

\*Combine Red-Red with Christmas Red for red snow.



## Welcome to Candy Lane

### COOKIE

Pre-Baked Gingerbread House Kit  
[5.25 x 5.5 x 4.75 in.]

### TIPS

2, 5

### COLORS

Leaf Green, Kelly Green, Christmas Red, Lemon Yellow

### RECIPE

Color Flow Icing, p. 87

### ALSO

Color Flow Mix, Round Cut-Outs, White Sparkling Sugar, Red-Colored Sugar, Brush Set, Piping Gel, Parchment Triangles; sugar cones, pencil, paper, waxed paper, scissors, candy cane sticks

### INSTRUCTIONS

Two days in advance: Make color flow trims. For all, outline shape with tip 2 and full-strength icing; let dry, then flow in with thinned icing in cut parchment bag. Trace circles on paper using medium Cut-Out. On one circle trace small Cut-Out in center for wreath. Cover with waxed paper. For wreath, outline green circle, flow in between circles. For roof peak, outline and pipe in 5 circles. For eaves, outline and pipe in 26 semi-circles  $\frac{1}{4}$  in. wide. For door awning and shutters on 3 back windows, outline and pipe in 8 red rectangles,  $1\frac{1}{2}$  x  $\frac{3}{4}$  in. For shutters on front and side windows, outline and pipe in 6 red rectangles,  $1$  x  $\frac{1}{2}$  in. For trim above front window, pipe a  $\frac{1}{4}$  in. puddle dot on waxed paper with thinned icing. For wreath, pipe tip 5 bead bow with outline streamers in full-strength icing; let dry. Reserve remaining full-strength icing.

Assemble house using icing mix and base board from kit, following package instructions. Ice roof smooth. Pipe tip 5 zigzag garlands; cover with Sparkling Sugar. Ice door and window areas smooth; outline with tip 5 and full-strength icing. Add tip 2 dot doorknob. Brush awning, shutters, semi-circles for eaves and wreath with Piping Gel and dip in matching sugar. Attach bow to wreath with dots of icing. Pipe tip 5 swirls on roof peak trims and tip 2 swirl on window trim; dip in red sugar. Pipe tip 5 outline window sills; cover with Sparkling Sugar. Cut candy sticks to fit; brush with Piping Gel, cover with Sparkling Sugar and attach to house corners with icing. Attach remaining trims with icing. For trees, cut cones from 3 to  $4\frac{1}{2}$  in. high. Brush with Piping Gel, cover with Sparkling Sugar and position.

# Seasonal Sparkle

## COOKIE

18 Pc. Holiday Cutter  
Set, Cookie Sheet,  
Cooling Grid

## TIPS

6, 9

## RECIPE

Roll-Out Cookies,  
p. 87

## ALSO

Star Cut-Outs,  
Red, Light Green,  
Yellow Colored Sugars;  
White Sparkling Sugar;  
Flowerful Medley &  
Jumbo Stars Sprinkles,  
Piping Gel, Brush Set,  
spice drops, granulated  
sugar, mini chocolate  
chips, waxed paper,  
scissors

## INSTRUCTIONS

Prepare and roll out dough. Cut cookie shapes using cutters from set; bake and cool. For all designs except those specified, brush areas with Piping Gel and sprinkle with Colored or Sparkling Sugars. For star, position medium Cut-Out in center; brush center area and cookie edge with Piping Gel and sprinkle with yellow sugar. Brush remaining area with gel and sprinkle with white Sparkling Sugar. For tree, attach confetti sprinkles from Flowerful Medley assortment and jumbo star with Piping Gel. For snowman, leave hat area plain. Roll out spice drops on waxed paper sprinkled with sugar. Cut hat using snowman cutter from set; use scissors to cut a 1½ x ¼ in. strip for scarf and 1 x ¼ in. strips for fringe. Cut buttons with narrow end of tip 9, nose with narrow end of tip 6 and mouth with wide end of tip 6. Attach all pieces, along with mini chocolate chip eyes, with Piping Gel.



# Candy-Cookie Combos!

## COOKIE

Holiday & Winter  
Cookie Candy Molds

## CANDY

White, Light Cocoa,  
Red Candy Melts  
(1 pk. makes about  
12 treats), Primary  
and Garden Candy  
Color Sets

## ALSO

Parchment Triangles,  
Decorator Brush Set;  
round sandwich  
cookies [2 in. diameter  
or less]

## INSTRUCTIONS

Melt and tint portions of candy green, light green, yellow, red, orange, blue and black. Use piping or painting method to fill in mold details. Chill until set. Fill cavities half full using melted candy in background colors; press in cookie. Pipe on additional candy to seal top. Chill until set.





## Stocking Up for Christmas

### COOKIE

18 Pc. Holiday Cutter Set, Cookie Sheet, Cooling Grid

### TIPS

1s, 2, 3, 352

### COLORS\*

Sky Blue, Violet, Rose, Leaf Green, Lemon Yellow, Orange

### RECIPES

Royal Icing, Roll-Out Cookies, p. 87

### ALSO

Meringue Powder, Parchment Triangles

### INSTRUCTIONS

Prepare and roll out dough. Cut cookies using stocking cutter from set. Bake and cool. Using tip 3, outline cookies with full-strength icing, flow in with thinned icing. For striped design, flow in each section before previous section dries. For other designs, decorate immediately after flowing in stocking using tip 2 for dots, tip 1s for spirals. Let dry overnight.

Using full-strength icing, pipe tip 352 pull-out leaf cuffs. Each serves 1.

\*Combine Violet with Rose for violet shown.

## The Light Brigade

### COOKIE

12 Pc. Holiday Mini Cutter Set, Cookie Sheet, Cooling Grid

### TIPS

2, 3

### COLORS\*

Kelly Green, Christmas Red, Royal Blue, Orange, Lemon Yellow, Golden Yellow, Violet, Rose, Black

### RECIPES

Royal Icing, Roll-Out Cookies, p. 87

### ALSO

Silver Pearl Dust, Decorating Brush, Meringue Powder, Parchment Triangles

### INSTRUCTIONS

Prepare and roll out dough. Cut cookies using ornament cutter from set; trim off top point for threaded straight base. Bake and cool. Using gray for base and colors for bulb, outline cookies with tip 2 and full-strength icing. Flow in with thinned icing. Let dry overnight. Pipe tip 3 lines over base; let dry about 1 hour then brush with Pearl Dust.

\*Combine Violet with Rose for violet shown. Combine Lemon Yellow with Golden Yellow for yellow shown.



## Tree-Trimming Treats

### COOKIE

Christmas Push 'N Print  
Cutter Set, Cookie  
Sheet, Cooling Grid

### RECIPE

Shortbread (from Push  
'N Print package)

### ALSO

White, Red, Green,  
Dark Cocoa Candy  
Melts, Dessert Accents  
Candy Mold, Primary  
Candy Color Set,  
Parchment Triangles,  
Sugar Pearls, Rainbow  
Nonpareils,  
marshmallows,  
waxed paper

### INSTRUCTIONS

In advance: Mold candy hangers in swirl  
section of candy mold. Chill until firm.  
Also: Make caps. Cut marshmallows in  
half and dip in melted white candy; let  
set on waxed paper.

Prepare and roll out dough. Cut out  
cookies and imprint half using 3 disk  
designs. Bake and cool. Pipe in imprinted  
cookies using melted candy in cut  
parchment bags. Attach nonpareils and  
Sugar Pearls to designs. Sandwich plain  
and decorated cookies with melted  
cocoa candy. Attach marshmallow cap to  
top with melted candy. Attach hangers  
to marshmallows with melted candy.



## Happy Holly-Days!

### COOKIE

12 Pc. Holiday Mini  
Cutter Set, Cookie  
Sheet, Cooling Grid

### TIP

3

### COLOR

Kelly Green

### RECIPE

Roll-Out Cookies,  
p. 87

### ALSO

Green Candy Melts,  
Leaf Green Pearl Dust,  
Brush Set, Parchment  
Triangles, Cinnamon  
Drops, lemon extract

### INSTRUCTIONS

Prepare and tint dough green; roll  
out. Use holly leaf cutter to cut 3  
leaves for each treat. Thin small  
amount of dough to piping  
consistency. Use tip 3 to pipe vein  
lines. Bake and cool. Brush veins  
with mixture of Pearl Dust and  
extract; let dry. Use melted candy  
in cut parchment bag to attach  
cookies in groups of three (1 at  
bottom, 2 on top). Attach  
Cinnamon Drop berries.



## Celestial Caroler

### COOKIE

3 Pc. Christmas Trees  
Cutter Set, Heart and  
Round Cut-Outs,  
Cookie Sheet,  
Cooling Grid

### TIPS

2, 3, 7

### COLORS\*

Brown, Red-Red, Black,  
Copper (for skin tone  
shown)

### RECIPES

Royal Icing, Roll-Out  
Cookies, p. 87

### ALSO

White Sparkling Sugar,  
White Pearl Dust,  
Meringue Powder,  
Brush Set; round hollow  
center hard candy,  
waxed paper,  
cornstarch

### INSTRUCTIONS

Prepare and roll out dough. For each angel, cut 1 tree using triangle tree cutter from set (cut off trunk), 1 circle using medium Cut-Out from set and 2 hearts using medium Cut-Out from set. Bake and cool. Outline cookies with tip 3 and full-strength icing; flow in with thinned icing. Let set for 3 to 5 minutes and then sprinkle hearts with Sparkling Sugar. Let all dry overnight. Assemble angel on waxed paper-covered board. Use icing to attach heart wings behind tree body; attach head to body (use a ball of icing behind top of head for support). Use tip 2 to pipe swirl hair, dot nose, fill in mouth, outline eyes and S-Scroll trim on dress. Attach hard candy halo. Pipe tip 7 C-motion sleeves, starting at tapered shoulders. Overpipe tip 3 outline hands. Flatten with finger dipped in cornstarch; indent center line with edge of knife. Let dry several hours. Brush dress with white Pearl Dust.

\*Combine Brown with Red-Red for brown shown.

## Angel Chorus

### COOKIE

18 Pc. Holiday Cutter  
Set, Cookie Sheet,  
Cooling Grid

### TIPS

1s, 2, 3

### COLORS\*

Kelly Green, Rose,  
Violet, Lemon Yellow,  
Brown, Red-Red,  
Copper (for skin tone  
shown)

### RECIPES

Royal Icing, Roll-Out  
Cookies, p. 87

### ALSO

White and Gold Pearl  
Dust, Meringue  
Powder, Disposable  
Decorating Bags, Brush  
Set; lemon extract,  
cornstarch

### INSTRUCTIONS

Prepare and roll out dough. Cut cookies using angel cutter from set. Bake and cool. Use tip 3 to outline and pipe in head, wing and dress (pat smooth with finger dipped in cornstarch). Use tip 3 to pipe hand and halo. Use tip 2 to pipe swirl hair and outline details on wing and dress. Pipe tip 1s outline eye and mouth. Let dry. Brush wings with white Pearl Dust. Brush halos with mixture of lemon extract and gold Pearl Dust.

\*Combine Violet with Rose for violet shown.  
Combine Brown with Red-Red for brown shown.





## Golden Gifts

### COOKIE

6 Pc. Holiday Mini Cutter Set, 101  
Cookie Cutters, Cookie Sheet,  
Cooling Grid

### TIP

3

### COLORS\*

Black, Violet, Sky Blue,  
Kelly Green

### RECIPES

Royal Icing, Roll-Out Cookies, p. 87

### ALSO

Gold Pearl Dust, Clear Vanilla  
Extract, Meringue Powder,  
Parchment Triangles, Brush Set

### INSTRUCTIONS

Prepare dough and roll out. Cut circle bases using medium circle cutter from set and gifts using mini cutter. Bake and cool.

Tint portions of icing violet, green, and blue in both light and dark shades; reserve some white. Outline circles and gifts using tip 3 and full-strength icing; let set. Flow in cookies with thinned icing in cut parchment bag. Immediately pipe small white dots in cut bag; let dry overnight. Using tip 3 and full-strength icing, pipe white ribbons, bows and dot knots on gifts; let set 15 minutes. Combine Pearl Dust with a little vanilla extract; paint ribbons and bows. Attach gifts to circles using full-strength royal icing.

\*Combine Violet with a little Black for violet shown. Combine Kelly Green with a little Black for green shown. Combine Sky Blue with Violet for blue shown.

## High-Style Stars

### COOKIE

Christmas Cookie Tree  
Cutter Kit, Cookie  
Sheet, Cooling Grid

### TIPS

2, 3

### RECIPES

Royal Icing, Roll-Out  
Cookies, p. 87

### ALSO

Gold and Silver Pearl  
Dust, Meringue  
Powder, Brush Set,  
Candy Melting Plate,  
Parchment Triangles,  
Cake Board; waxed  
paper, lemon extract,  
tweezers

### INSTRUCTIONS

Make puddle dots (p. 11). Using thinned royal icing in cut parchment bag, pipe balls in various sizes on waxed paper. For centers, you will need  $\frac{1}{4}$  or  $\frac{1}{8}$  in. diameter dots. For other dots you will need sizes ranging from  $\frac{1}{8}$  to  $\frac{1}{4}$  in. Let dry 48 hours. Brush all dots with a mixture of Pearl Dust and lemon extract. Let dry.

Prepare and roll out dough. Cut stars using 3rd, 4th and 5th smallest cutters from kit; bake and cool. Outline cookies using tip 3 and full-strength icing. Flow in using thinned icing in cut bag; let dry. For dotted design, attach approximately 60  $\frac{3}{16}$  in. puddle dots with tip 2 dots of icing. Decorate remaining cookies with tip 2 or 3 starburst lines or tip 3 swirls; attach puddle dots; let dry. Brush designs with Pearl Dust/lemon extract mixture; let dry.



## Snowflakes & Star Showers

### COOKIE

6 pc. Holiday Mini  
Cutter Set, Cookie  
Sheet, Cooling Grid

### RECIPE

Roll-Out Cookies, p. 87

### ALSO

White & Light Cocoa  
Candy Melts, White  
Nonpareils, White  
Sparkling Sugar,  
Sugar Pearls,  
Parchment Triangles

### INSTRUCTIONS

Prepare dough and roll out. Cut cookies using various cutters from set. Bake and cool. Place cookies on cooling grid over cookie sheet. Cover with melted candy; tap grid to spread evenly and let dry. Using melted candy in cut parchment bag, decorate with outlines, swirls and veins as desired. Add sugars, nonpareils or Sugar Pearls over designs.





## Perky Poinsettias

### COOKIE

3 Pc. Snowflake Cutter  
Set, Cookie Sheet,  
Cooling Grid

### TIPS

2

### COLORS

Lemon Yellow, Leaf  
Green, Christmas Red

### RECIPES

Royal Icing, Roll-Out  
Cookies, p. 87

### ALSO

White, Ruby Red,  
Yellow Pearl Dust,  
Brush Set, Meringue  
Powder, Parchment  
Triangles

### INSTRUCTIONS

In advance: Make cookies. Prepare dough and roll out. Cut cookies using pointed snowflake cutter; bake and cool. Outline cookies with tip 2 and full-strength royal icing; let set. Flow in with thinned royal icing in cut parchment bag. Let dry overnight.

For petals, outline and flow in as above; let dry a few hours or overnight. Pipe tip 2 dots in full-strength royal icing. Brush petals with matching Pearl Dust.

## Hanging Out for the Holidays

### COOKIE

18 Pc. Holiday Cutter  
Set, 12 Pc. Holiday  
Mini Cutter Set, Cookie  
Sheet, Cooling Grid

### TIPS

1, 2, 3

### COLORS\*

Christmas Red,  
Red-Red, Kelly Green,  
Brown

### RECIPES

Royal, Color Flow  
Icings, Roll-Out  
Cookies, p. 87

### ALSO

White Sparkling Sugar,  
Red and Dark Green  
Colored Sugars, White  
Nonpareils, Color Flow  
Mix, Meringue Powder

### INSTRUCTIONS

Prepare and roll out dough. For each treat, cut 1 stocking using cutter from 18 Pc. Set and 1 candy cane and 1 gingerbread boy using cutters from 12 Pc. Set. For striped stockings, add colored sugars in alternating colors before baking. Bake and cool all cookies. For green stocking, ice smooth with light shade of royal icing. Add tip 2 lattice outlines. For red stocking, outline using tip 3 and full-strength color flow icing; flow in with thinned color flow. Let dry overnight, then print tip 2 name. Finish stockings with your choice of fur trims in royal icing: fluffy icing swirls, icing covered with white nonpareils or icing sprinkled with sparkling sugar. For gingerbread boys, ice smooth with brown icing; add tip 1 dot, outline and pipe-in details. For candy canes, outline and pipe in stripes in alternating colors. Attach mini cookies behind stockings using full-strength color flow icing.

\*Combine Christmas Red with Red-Red for red shown. Combine Brown with Red-Red for brown shown.

## The Greatest Gift

### COOKIE

6 Pc. Holiday Mini  
Cutter Set, Hearts  
Plastic Nesting Cutter  
Set, Cookie Sheet,  
Cooling Grid

### TIPS

1, 2, 10

### COLORS\*

Christmas Red,  
Red-Red, Leaf Green,  
Kelly Green, Black

### RECIPES

Color Flow Icing,  
Roll-Out Cookies, p. 87

### ALSO

Color Flow Mix,  
Disposable Decorating  
Bags; ¼ in. wide  
ribbon (7 in. for each  
heart)

### INSTRUCTIONS

Prepare and roll out dough. Cut hearts using second largest cutter from set; use narrow end of tip 10 to cut out hole near top. Cut doves using cutter from set. Bake and cool cookies. Outline cookies using tip 2 and full-strength icing; flow in with thinned icing. Let dry. Add details using full-strength icing. Pipe tip 1 message on heart and details on dove. Pipe tip 2 scrolls on heart. Attach dove to heart with icing. Thread ribbon through hole and tie.

\*Combine Christmas Red with Red-Red for red shown. Combine Leaf Green with Kelly Green for green shown.





## Sparkle Tree

### COOKIE

Cookie Pro ULTRA II Cookie Press,  
6 Pc. Nesting Stars Metal Cutter  
Set, Cookie Sheet, Cooling Grid

### TIP

6

### RECIPES

Classic Spritz Cookies p. 86;  
Royal Icing, Roll-Out Cookies p. 87

### ALSO

Green Candy Melts (3 pks.), Light  
Green and Yellow Colored Sugars,  
White Sparkling Sugar, Jumbo  
Confetti Sprinkles, Meringue  
Powder; 12 in. craft foam cone,  
pastry brush, self-sealing plastic  
wrap

### INSTRUCTIONS

- Prepare spritz dough. Use heart disk with cookie press to make approximately 70 cookies. Prepare and roll out dough; cut star using 2nd smallest nesting cutter. Sprinkle with yellow sugar. Bake and cool all cookies.
- Place heart leaf cookies on cooling grid over cookie sheet and cover with melted candy; sprinkle with light green sugar. Chill until firm. Using tip 6 and royal icing, pipe zigzag snow on cookie points; immediately dip in Sparkling Sugar. Let dry.
- Ice craft cone smooth with royal icing; cover with plastic wrap. Brush surface of wrap with melted candy and chill until firm. Using melted candy, attach cookie leaves at a 45° angle starting at bottom of cone. Attach jumbo confetti to leaves with dots of melted candy. Attach star cookie with melted candy.

## Party Poinsettia

### COOKIE

101 Cookie Cutters,  
18 Pc. Holiday Cutter  
Set, Cookie Sheet,  
Cooling Grid

### TIP

2

### RECIPE

Roll-Out Cookies, p. 87

### ALSO

White Ready-To-Use  
Decorator Icing, Piping  
Gel, Red and Light  
Green Colored Sugar,  
Brush Set, Fanci-Foil  
Wrap, 8 in. Cake  
Circles or 10 in. cake  
plate; mini candy-  
coated chocolates

### INSTRUCTIONS

Prepare and roll out dough. Using cutters from sets, cut 12 holly leaves and 1 small round cookie. Bake and cool. Brush tops with Piping Gel; sprinkle with colored sugars. Attach mini chocolates to round cookie with tip 2 dots of icing. Position cookies on foil-wrapped cake circle or cake plate.



## Welcoming Wreath

### COOKIE

18 Pc. Holiday Cutter  
Set, Cookie Sheet,  
Cooling Grid

### TIP

3

### COLOR

Kelly Green

### RECIPES

Royal Icing, Roll-Out  
Cookies, p. 87

### ALSO

Dark Green Colored  
Sugar, Meringue  
Powder, Cinnamon  
Drops, Fanci-Foil  
Wrap, 12 in. Cake  
Circle or cake plate;  
1 in. wide satin ribbon  
(24 in.), serving plate

### INSTRUCTIONS

Prepare dough, tint green and roll out. Cut 18 to 22 holly leaves using cutter from set. Bake and cool. Decorate 1 cookie at a time. Pipe tip 3 icing scrolls; immediately sprinkle on colored sugar. Let dry. Arrange on plate in 2 layers. Attach cinnamon drops with dots of icing. Tie bow and attach with icing.

## December Doves

### COOKIE

- 3 Pc. Winter Cutter Set, Cookie Sheet, Cooling Grid

### TIPS

- 1, 2

### COLOR

- Royal Blue

### RECIPES

- Color Flow Icing, Roll-Out Cookies, p. 87

### ALSO

- White Cake Sparkles; White Sparkling Sugar

### INSTRUCTIONS

- Prepare dough and roll out. Cut cookies using dove cutter from set; bake and cool. Outline cookies with tip 2 and full-strength color flow; let dry. Flow in with thinned color flow; let dry. Pipe tip 2 dot eye on all cookies. For wings, pipe tip 1 and 2 outlines, dots and swirls. Immediately sprinkle sugar or Cake Sparkles over some wings.

## Christmas Place Card Cookies

### COOKIE

- Christmas Cupcake & Cookie Stencils, Cookie Sheet, Cooling Grid

### TIPS

- 2, 3

### COLORS\*

- Red-Red, Violet, Rose, Kelly Green

### RECIPES

- Royal Icing, Roll-Out Cookies, p. 87

### ALSO

- Red, Lavender Colored Sugar, Parchment Triangles, Meringue Powder; ruler, knife

### INSTRUCTIONS

In advance: Prepare and roll out dough. Cut  $5\frac{1}{4} \times 2\frac{1}{2}$  in. rectangles with knife; bake and cool cookies. Using tip 2 and full-strength royal icing, outline cookies. Flow in with thinned icing. Let dry overnight.

Position ornament stencil on cookie and spread with a thin coating of icing. Immediately sprinkle with matching colored sugar. Carefully remove stencil. Pipe tip 3 outline vine and tip 2 name.

\*Combine Violet with Rose for violet shown.





# Santa's Sandwich Cookies

## COOKIE

12 Pc. Holiday Mini Cutter Set,  
Round Comfort-Grip Cutter,  
Cookie Sheet, Cooling Grid

## TIP

2

## COLORS

Kelly Green, Red-Red

## RECIPE

Roll-Out Cookies, p. 87

## ALSO

White and Chocolate Tube  
Decorating Icings, Coupler Ring  
Set, Parchment Triangles; favorite  
cookie fillings

## INSTRUCTIONS

Prepare and roll out dough. For each cookie, cut 2 rounds; use assorted mini cutters to cut out center designs on half of cookies. Thin small amount of cookie dough with water; tint some red for dots and green for scrolls. Pipe on designs using cut parchment bags. Bake and cool cookies. Squeeze chocolate tube icing or spread filling on bottom round cookies; position decorated cookies on top. For gingerbread boy, pipe dot eyes, buttons and outline smile using white tube icing and tip 2.





## Stacked Sleigh

### COOKIE

18 Pc. Holiday Cutter  
Set, 3 Pc. Holiday  
Cutter Set, Cookie  
Sheet, Cooling Grid

### TIP

3

### COLORS

Royal Blue, Orange,  
Lemon Yellow,  
Christmas Red,  
Kelly Green

### RECIPES

Royal Icing, Roll-Out  
Cookies, p. 87

### ALSO

White Nonpareils,  
Violet, Orange, Blue,  
Red Colored Sugars,  
Meringue Powder,  
Parchment Triangles;  
candy canes, knife,  
ruler

### INSTRUCTIONS

Prepare dough; tint half green. Roll out and cut gifts in plain dough using cutter from 3 pc. set; sprinkle with colored sugars. Cut sleigh from green dough; use cutter from 18 pc. set for sides (reverse cutter for opposite side). For front, cut a 1½ in. square, for back cut a 1½ x 1½ in. rectangle, for bottom cut a 1½ x 2½ in. rectangle. Bake and cool all cookies.

Assemble sleigh using royal icing; let set. Pipe tip 3 ribbons and bows on gifts; add dot knot. Pipe a tip 3 band of snow on top edge of sleigh, immediately sprinkle with white nonpareils. Cut candy cane runners to fit bottom of sleigh; attach with royal icing. Position gifts.

## Toymaker Treats

### COOKIE

12 Cavity Non-Stick  
Holiday Cookie Shapes  
Pan, 101 Cookie  
Cutters, Cookie Sheet,  
Cooling Grid

### TIPS

1, 2, 3

### COLORS\*

Christmas Red,  
Red-Red, Kelly Green,  
Royal Blue, Brown,  
Black, Copper (for skin  
tone shown)

### RECIPES

Royal Icing, Sugar  
Cookies (for non-stick  
pans), p. 87

### ALSO

Flowerful Medley  
Sprinkles, Meringue  
Powder; cornstarch,  
vegetable pan spray,  
cone-shaped corn  
snacks, waxed paper

### INSTRUCTIONS

In advance: Prepare hats. Tint enough icing for shirts, pants and hats. Thin a portion to pouring consistency. Stand corn snacks on cooling grid set over cookie sheet; pour icing over to cover. Let dry overnight on a waxed paper covered surface. Reserve remaining icing.

Prepare dough. For each treat, press dough into boy cavity of pan; bake and cool. Roll out remaining dough; cut 1 round base using medium cutter from set and 1 triangular casel support (1 x 1½ in. high) for each treat. Bake and cool. Spatula ice boy cookies smooth in light copper. Use tip 3 to outline and pipe in light shirt and dark pants (pat smooth with finger dipped in cornstarch). Outline and pipe in bow tie sides with tip 2, shoes with tip 3.

Pipe tip 3 outline suspenders (flatten slightly), dot buttons and dot knot on bow tie. Pipe tip 1 dot eyes and outline mouth, tip 2 swirl hair, dot cheeks and pull-out nose and ears. Attach casel support to back; let dry. Position hat and pipe tip 3 swirl fur brim and pom-pom; let dry. Spatula ice round cookies fluffy. Attach confetti around border using dots of icing. Position elves.

\*Combine Christmas Red with Red-Red for red shown.





## Chimney Chum

### COOKIE

18 Pc. Holiday Cutter  
Set, 3 Pc. Holiday  
Cutter Set, Cookie  
Sheet, Cooling Grid

### TIPS

2, 3

### COLORS

Christmas Red, Kelly  
Green, Violet, Royal  
Blue, Copper (for skin  
tone shown), Black

### RECIPES

Royal Icing, Roll-Out  
Cookies, p. 87

### ALSO

Gold Pearl Dust, Brush  
Set, Parchment  
Triangles, Meringue  
Powder, 8 in. Lollipop  
Sticks, Popcorn Treat  
Boxes; waxed paper,  
red and white craft  
paper, white marking  
pen, 3 x 2 x 4 in. high  
craft foam block, lemon  
extract, glue stick,  
cornstarch, ruler

### INSTRUCTIONS

Prepare dough and roll out cookies. For each treat, cut 4 gifts using cutter from 3 pc. set and 1 Santa using cutter from 18 pc. set. Outline gifts with tip 2 and full-strength icing; let set. Flow in with thinned icing in cut parchment bag. Decorate remaining cookies on waxed paper with full-strength icing. For gifts use tip 3 to pipe in bow, ribbon and dot knot. For Santa, ice face and body smooth (pat smooth with finger dipped in cornstarch). Pipe tip 2 dot facial features, outline belt and buckle. Pipe tip 3 swirl beard and hat trims. Pipe in tip 3 hat and boots (pat smooth). Let dry overnight.

Brush some ribbons and bows with Pearl Dust/lemon extract mixture. Attach lollipop sticks to back of cookies with icing; let dry. Cut craft foam to fit treat box; insert block, then cookies. Attach red paper to treat box with glue stick; draw 1 x 1 1/4 in. bricks with marking pen. Cut snow top from white paper, 4 1/2 x 1 1/4 in. Attach with glue stick.

## Entertaining Elf

### COOKIE

18 Pc. Holiday Cutter  
Set, Cookie Sheet,  
Cooling Grid

### TIPS

1, 2, 3, 349

### COLORS

Copper (for skin tone  
shown), Christmas Red,  
Kelly Green, Brown,  
Black

### RECIPES

Color Flow Icing,  
Roll-Out Cookies, p. 87

### ALSO

Color Flow Mix,  
Cake Boards, White  
Candy Melts,  
Parchment Triangles;  
scissors, waxed paper,  
candy canes,  
granulated sugar, jelly  
spearmint leaves, spice  
drops, cone-shaped  
corn snacks

### INSTRUCTIONS

Prepare and roll out dough. Cut cookies using snowman cutter from set; trim off hat and round top of head. Bake and cool. Using tip 2, outline cookies with full-strength icing, flow in with thinned icing. For hat, cover corn snack with thinned icing. Let all dry overnight.

Using tip 2 and full-strength icing, pipe string hair, dot eyeballs and outline mouth; add tip 1 dot pupils; tip 3 pull-out nose, dot cheeks and outline suspenders. For ears, pipe tip 349 pull-out leaves. Pipe tip 2 dot buttons. Cut candy canes into 2 in. lengths for arms, 4 in. lengths for legs. Using melted candy in cut parchment bag, attach hat, arms and legs. Using tip 3 and melted candy, pipe zigzag cuffs on hat and pants, ball pom-pom on hat. For hands, roll out spice drops 1/4 in. thick on waxed paper sprinkled with sugar; cut shapes with scissors. Cut shoes from spearmint leaves. Cut openings in each and insert candy canes.





## Colorful Caps

### COOKIE

- 3 Pc. Christmas Trees
- Cutter Set, Cookie
- Sheet, Cooling Grid

### TIPS

- 3, 7

### COLORS\*

- Kelly Green, Christmas
- Red, Red-Red

### RECIPES

- Color Flow Icing,
- Roll-Out Cookies, p. 87

### INSTRUCTIONS

Prepare and roll out dough. Cut cookies using triangle tree cutter from set; cut off trunks. Bake and cool.

Prepare icing and tint portions red, dark and light green; reserve some white. Outline cookies with tip 3 and full-strength icing; let set. For polka dot cookies, flow in with thinned dark green; immediately pipe tip 3 dots in light green. For striped cookies, flow in lines of red and white starting at peak of cap; pipe each section before icing sets. Let dry. With full-strength white icing, pipe tip 7 ball or zigzag trim at bottom and swirl pompom at top.

\*Combine Christmas Red and Red-Red for red shown.

## Holiday Handiwork

### COOKIE

- 3 Pc. Winter Cutter Set,
- Cookie Sheet,
- Cooling Grid

### TIPS

- 1, 2, 8

### COLORS\*

- Sky Blue, Royal Blue,
- Leaf Green, Kelly
- Green, Christmas Red,
- Red-Red, Black,
- Orange

### RECIPES

- Color Flow Icing,
- Roll-Out Cookies, p. 87

### ALSO

- Disposable Decorating
- Bags, Color Flow Mix,
- White Nonpareils,
- White Sparkling Sugar;
- cornstarch

### INSTRUCTIONS

Prepare and roll out dough. Cut mittens using cutter from set; flip cutter to cut opposite hand. Bake and cool. For all designs, outline cuff area with tip 2 and full-strength icing. Flow in with thinned icing. After setting for 3 to 5 minutes sprinkle some with nonpareils or Sparkling Sugar or let area dry and pipe tip 1 swirls in full-strength icing. For color areas, outline with tip 2 and flow in as above. On striped and tree mittens, immediately flow in designs with lighter icing. For snowman, after icing has dried overnight, use full-strength icing to pipe tip 8 ball head and body (pat smooth with finger dipped in cornstarch). Add tip 1 hat, face and scarf details.

\*Combine Christmas Red with Red-Red for red shades shown. Combine Sky Blue with Royal Blue for blue shown. Combine Leaf Green with Kelly Green for green shades shown.



## Snuggled-Up Snowman

### COOKIE

Round Cookie Treat Pan, 18 Pc. Holiday Cutter Set, Cookie Sheet, Cooling Grid, 8 in. Cookie Treat Sticks

### TIPS

1, 2, 5

### COLORS\*

Sky Blue, Royal Blue, Black, Orange

### FONDANT

Primary Colors Fondant Multi Pack (1/2 oz. per cookie), Rolling Pin, Roll & Cut Mat, Brush Set

### RECIPES

Royal Icing, Roll-Out Cookies, p. 87

### ALSO

Meringue Powder; knife, ruler, large marshmallow

### INSTRUCTIONS

Prepare and roll out dough. Use Santa Hat cutter from set to cut cookie. For head, press dough in cookie pan; insert stick. Bake and cool cookies. Place round cookie on cooling grid over cookie sheet; cover with thinned royal icing. For hat, pipe stripes using thinned royal icing and tip 2; let set.

Decorate with full-strength icing. Attach hat; let set. Pipe tip 5 swirl pom-pom and cuff on hat. Pipe tip 2 dot eyes, tip 1 outline mouth, tip 5 pull-out nose and dot cheeks. Cut marshmallow to 1/2 in. thick; cut in half and wrap around stick for neck. Roll out blue fondant 1/8 in. thick and cut a 3 x 1/2 in. strip for scarf. Attach around marshmallow with damp brush. For tails, cut 1 1/2 x 1/2 in. and 2 x 1/2 in. strips; attach with damp brush. For knot, cut circle with wide end of any tip; attach. Let dry.

\*Combine Sky Blue and Royal Blue for blue shades shown.

## Cool Heads Prevail

### COOKIE

Cookie Sheet, Cooling Grid

### TIP

3

### COLORS

Christmas Red, Kelly Green

### RECIPES

Royal Icing, p. 87; Almond Snowballs, p. 84

### ALSO

Green, Red and White Candy Melts, White Nonpareils, Meringue Powder, Rolling Pin, Cake board; waxed paper, granulated sugar, spice drops, mini chocolate chips, cone-shaped corn snacks, paring knife

### INSTRUCTIONS

Prepare dough and shape 1 in. balls on cookie sheet; bake and cool. Place cookies on cooling grid over cookie sheet. Cover with melted candy; tap grid to spread evenly and let dry 1-2 minutes. Sprinkle with nonpareils. For eyes, cut tips off chocolate chips and position. For nose, cut a small piece of orange spice drop and roll into a cone; dip in sugar and attach with melted candy. For mouth, roll out black spice drop on waxed paper sprinkled with sugar. Using knife, cut crescent shape and attach with melted candy. For hat, dip corn snack in melted red or green candy; place on waxed paper-covered board and chill until firm. In royal icing, pipe zigzag trim at bottom; let set. Attach to cookie with melted candy; let set. Pipe tip 3 dot or swirl pom-pom. Each serves 1.







## Rooftop Drop-Off

### COOKIE

- 18 Pc. Holiday Cutter Set,
- Cookie Sheet, Cooling Grid

### TIPS

- 2, 3, 5

### COLORS\*

- Black, Christmas Red,
- Red-Red, Brown, Kelly Green,
- Copper (for skin tone shown),
- Lemon Yellow, Golden Yellow

### RECIPES

Royal Icing, p. 87; Roll-Out Cookies, Chocolate Orange Cut-Outs, p. 87

### ALSO

Meringue Powder, White Candy Melts, 11¼ in. lollipop sticks; waxed paper, 3½ x 5½ in. high container, 3 x 4 in. high craft foam block, wrapping paper, tape, curling ribbon, 1 in. wide white ribbon (15 in.), scissors

### INSTRUCTIONS

Prepare and roll out dough. Cut 8 chocolate reindeer, 1 each gingerbread boy and sleigh using cutters from set. Bake and cool. For reindeer, outline antlers with tip 3; pipe tip 5 outline harness with tip 2 dots. Using tip 3, pipe dot eyes, pipe in nose and hooves. Add tip 5 pull-out tail. Ice Santa and sleigh smooth. Pipe tip 5 outline runners and swirl trim on sleigh. Position Santa on waxed paper and pipe tip 3 pull-out hat. Pipe tip 3 swirl hair, beard and trim on hat and suit. Pipe tip 3 dot nose, tip 2 dot eyes and mouth. Pipe tip 3 belt, buckle and gloves. Let dry overnight. Attach cookies to lollipop stick with melted candy. Insert craft block in container. Wrap container with wrapping paper. Insert cookies into craft block; trim sticks as needed. Position curling ribbon.

\*Combine Christmas Red with Red-Red for red shown. Combine Lemon Yellow with Golden Yellow for yellow shown.



## Winter Jewels

### COOKIE

Comfort-Grip  
Snowflake Cutter,  
Cookie Sheet,  
Cooling Grid

### RECIPE

Chocolate Orange  
Cut-Outs, p. 87

### INSTRUCTIONS

Prepare and roll out dough. Cut cookies using snowflake cutter; bake and cool. Using melted candy in cut parchment bag, pipe vein lines one section at a time; immediately position Sugar Pearls after piping each section. Let set.

### ALSO

Sugar Pearls, Light  
Cocoa Candy Melts  
(1 pk. makes about 15  
cookies), Parchment  
Triangles

## Pearled Presents

### COOKIE

18 Pc. Holiday Cutter  
Set, Cookie Sheet,  
Cooling Grid

### TIP

3

### COLORS\*

Kelly Green, Christmas  
Red, Red-Red, Violet,  
Rose, Lemon Yellow,  
Golden Yellow,  
Sky Blue

### RECIPES

Color Flow Icing,  
Roll-Out Cookies, p. 87

### ALSO

Color Flow Mix, White  
Pearl Dust, Sugar  
Pearls, Brush Set,  
Parchment Triangles

### INSTRUCTIONS

Prepare and roll out dough. Cut cookies using gift cutter from set. Bake and cool. Prepare icing and tint portions green, red, violet, yellow, and blue; reserve some white. Using tip 3, outline gifts with full-strength icing; flow in with thinned icing. Let dry. Using full-strength white icing with tip 3, pipe in bow. Attach Sugar Pearls to bow area and in desired patterns with dots and lines of icing.

*\*Combine Christmas Red and Red-Red for red shown. Combine Violet and Rose for violet shown. Combine Lemon Yellow and Golden Yellow for yellow shown.*





## Gingerbread Village

### COOKIE

- 6-Cavity Gingerbread Village
- Non-Stick Cookie Pan, Cookie Sheet, Cooling Grid

### TIPS

- 1, 2, 3, 4, 6, 8, 16, 349

### COLORS

- Christmas Red, Kelly Green, Lemon Yellow

### RECIPE

Royal Icing, p. 87

### ALSO

Gingerbread Mix, Meringue Powder, Jumbo Rainbow Nonpareils Sprinkles, Rainbow Nonpareils, Christmas Nonpareils, Christmas Confetti Sprinkles, Flowerful Medley Sprinkles (Confetti used), Disposable Decorating Bags, jelly spearmint leaves, sugar cones, confectioners' sugar, sifter, waxed paper

### INSTRUCTIONS

Prepare Gingerbread Mix and press dough into pan cavities; reserve some dough for easels. Bake and cool cookies following pan directions. Roll out remaining dough on cookie sheet; bake and cool. Cut two 1 x 2 in. rectangle easels for each house. After decorating houses, attach easels to back with royal icing.

Houses can be decorated with any of the following details:

**Roof:** Outline and pipe in with tip 6. For rounded look, outline with scallop motion, then pipe in. For dormer, leave open area in center; pipe tip 8 dormer roof. Pipe pull-out icicles with tip 3. Pipe ball trims with tip 6 or 8; add spirals with tip 2. Pipe tip 6 zigzag snow on chimney. Attach nonpareils, confetti or sprinkles as desired.

**Doors & Windows:** Outline wide door frames with tip 6, thinner frames with tip 3 or 4. Door may be piped in with same tip or left plain. Add tip 3 dot doorknob or trims around frame. Outline and pipe in windows with tip 3 or 4; add windowpanes or lattice with tip 2 or 3. Attach nonpareils or sprinkles as desired.

Other details. For candy canes, pipe tip 6 outlines; add spiral lines with tip 1 or 2. For door window or dots at base, pipe balls with tip 6 or 8; add spiral with tip 1 or 2. For holly, pipe tip 349 leaves; attach jumbo nonpareils for berries. For trees, cut sugar cones to various heights (moisten wide end, then cut with scissors to prevent breakage). On waxed paper, pipe tip 16 pull-out branches beginning at base and ending at top. Attach jumbo rainbow nonpareils and dust with sifted confectioners' sugar; let dry. Position around houses.



## A Fine Pine

### COOKIE

- Christmas Cookie Tree Cutter Set, Cookie Sheet, Cooling Grid

### COLOR

Kelly Green

### RECIPE

Roll-Out Cookies, p. 87

### ALSO

Cordial Cups Candy Mold, Light Cocoa Candy Melts, Light Green, Yellow Colored Sugars, Flowerful Medley Sprinkles, Piping Gel, Brush Set, Parchment Triangles

### INSTRUCTIONS

Mold bases. Use Cordial Cups mold to make 1 solid candy cup for each tree. Chill until firm.

Prepare dough. Roll out small amount for yellow stars (1 per tree); cut using smallest cutter from set. Tint remaining dough green. For each tree, cut 2 stars with each of the 4 smallest cutters from set. Bake and cool. Brush cookies with Piping Gel; sprinkle with green or yellow sugar. Assemble tree using melted candy in cut parchment bag. Attach confetti trims with melted candy.



## North Pole Natives

### COOKIE

3 Pc. Holiday Cutter  
Set, 18 Pc. Holiday  
Cutter Set, 101 Cookie  
Cutters, Cookie Sheet,  
Cooling Grid

### TIPS

2, 3, 5, 8, 349

### COLORS\*

Brown, Red-Red,  
Copper (for skin tone  
shown), Christmas Red,  
Lemon Yellow, Golden  
Yellow, Black

### RECIPES

Royal Icing, Roll-Out  
Cookies, p. 87

### ALSO

White Candy Melts,  
Meringue Powder;  
spice drops, red  
licorice twists,  
granulated sugar,  
waxed paper, knife

### INSTRUCTIONS

Prepare and roll out dough. For each reindeer cut 1 bell body and 1 head; trim clapper off bell. For each Santa cut 1 head, and 1 medium round body. Bake and cool. Ice cookies smooth. For reindeer, use tip 3 to pipe in antlers, inside ears and nose. Pipe tip 2 dot eyes, outline mouth, tip 5 bead tuft of fur. Pipe tip 8 outline legs and tip 3 hooves. For Santa, pipe tip 5 outline belt and buckle, zigzag trim on suit and hat. Pipe tip 2 dot eyes and mouth, tip 3 dot nose. Pipe tip 3 swirl beard, moustache and pom-pom. For arms and legs, cut 1½ in. lengths of licorice. For gloves and boots, roll out spice drops on waxed paper sprinkled with sugar; cut shapes with knife and attach to licorice with icing. Pipe tip 3 zigzag cuffs. Attach heads to bodies and Santa arms and legs with melted candy.

\*Combine Brown and Red-Red for brown shown. Combine Christmas Red with Red-Red for red shown. Combine Lemon Yellow and Golden Yellow for yellow shown.

## Toy Soldier

### COOKIE

18 Pc. Holiday Cutter  
Set, Cookie Sheet,  
Cooling Grid

### TIPS

2, 3, 5, 13, 102

### COLORS\*

Christmas Red,  
Red-Red, Black, Rose,  
Golden Yellow, Lemon  
Yellow, Copper (for  
skin tone shown)

### RECIPES

Royal Icing, Roll-Out  
Cookies, p. 87

### ALSO

Meringue Powder,  
cornstarch

### INSTRUCTIONS

Prepare and roll out dough. Cut cookies using bell cutter from set. Use knife to cut off clapper; bake and cool. Ice face area smooth. Outline top of hat with tip 3; fill in with tip 13 stars. Outline and pipe in hat band with tip 5 (pat smooth with fingertip dipped in cornstarch). Use tip 102 to pipe curved brim. Pipe center fleurs de lis with tip 5 beads and a top dot. Add tip 2 facial features and tip 3 dot cheeks.

\*Combine Christmas Red with Red-Red for red shown. Combine Golden Yellow with Lemon Yellow for yellow shown.





# Cookie Recipes

At a cookie exchange, you'll pick up more than just wonderful treats. You'll also take home great recipes you can use to make your holidays special for years to come. What delicious discovery will you bring to the table? This section is the ideal place to find that new taste sensation! We asked Wilton employees to share the cookies they love most (along with their holiday cookie memories) in our

Family Favorite Cookie Contest. Wait until you taste the winning entries...crispy shortbread stars, spicy peppernuts cookies, melt-in-your-mouth almond snowballs and more. You'll also find exciting flavors from the Wilton Test Kitchen, including cool Crème de Menthe Bars, Cocoa-Pecan Meringues and Triple Chocolate Biscotti. They just might win you an award from your fellow bakers!







## Cranberry Chocolate Bars

### INGREDIENTS

- 1½ cups all-purpose flour
- 1¼ teaspoons baking powder
- ¼ teaspoon salt
- 1¼ cups (2½ sticks) butter or
- margarine, softened
- ¾ cup granulated sugar
- ½ cup firmly-packed brown sugar
- 2 eggs
- 2 teaspoons Wilton Pure
- Vanilla Extract
- 1½ tablespoons orange zest
- 2¼ cups uncooked quick oats
- 2 cups semi-sweet chocolate chips
- 1¼ cups coarsely chopped fresh or
- dried\* cranberries
- ½ cup chopped pecans
- ¼ cup additional chocolate chips,
- melted (optional)

### INSTRUCTIONS

Preheat oven to 325°F. Lightly spray 10 x 15 in. cookie pan with vegetable pan spray.

In small bowl, combine flour, baking powder and salt. In large bowl, beat butter and sugars with electric mixer until light and fluffy; Add eggs and vanilla; mix well. Add flour mixture and orange zest; mix well. Stir in oats, chocolate chips and cranberries. Spread into prepared pan. Top with pecans.

Bake 30-35 minutes or until edges are light golden brown. Cool completely in pan on cooling grid. If desired, drizzle with melted chocolate. Cut into bars.

Makes about 48 bars.

\* If using dried cranberries, soak in hot water 10-15 minutes to soften before adding to cookie dough. Drain before use.



## Apricot Crumble Shortbread Bars

### INGREDIENTS

- 3½ cups all-purpose flour
- 2 cups coarsely chopped walnuts
- ½ cup granulated sugar
- ½ cup firmly-packed brown sugar
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 cup (2 sticks) butter or margarine, softened
- 1 cup apricot preserves
- 1 cup finely chopped dried apricots

### INSTRUCTIONS

Preheat oven to 350°F.

In large bowl, combine flour, walnuts, granulated sugar, brown sugar, baking powder and salt. Cut butter into ½ in. pieces. Add butter to dry ingredients; mix with electric mixer until crumbly, 1 to 2 minutes. Set aside 2 cups of the mixture; press remaining onto bottom of ungreased 11 x 15 in. pan.

Bake 14-16 minutes or until edges are golden brown. In small bowl, combine preserves and dried apricots. Spread mixture over prebaked crust. Sprinkle reserved crumb mixture over surface. Bake an additional 14-16 minutes or until preserves are bubbling and topping is just beginning to brown. Cool completely in pan on cooling grid before cutting.

Makes about 36 bars.

## Butterscotch Chocolate Pecan Bars

### INGREDIENTS

- 2 cups all-purpose flour
- 1¾ cups firmly-packed light brown sugar, divided
- 1¼ cups (2½ sticks) butter, divided
- 2 cups chopped pecans, divided
- 1 cup butterscotch chips
- 1 cup semi-sweet chocolate chips

### INSTRUCTIONS

Preheat oven to 350°F. Lightly spray 13 x 9 in. pan with vegetable pan spray.

In medium bowl, mix flour, 1 cup brown sugar and ½ cup butter with electric mixer at low speed until butter is in small pieces and mixture is crumbly. Press into bottom of prepared pan. Sprinkle with 1½ cups pecan pieces; set aside.

In medium saucepan, combine remaining ¾ cup brown sugar and remaining ¾ cup butter; stir constantly over medium heat until mixture comes to a boil. Continue boiling 1 minute, stirring constantly. Remove pan from heat; carefully pour mixture evenly over pecans and crust.

Bake 18-20 minutes or until bubbly and golden brown. Remove pan from oven; immediately sprinkle with butterscotch and chocolate chips. Let stand 4-5 minutes; spread melted chips, creating a marbled look. Sprinkle with remaining ½ cup pecans, pressing lightly into chocolate. Cool completely.

Makes about 24 bars.



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## Grandma's Mincemeat Bars

### INGREDIENTS

- 3 eggs
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup granulated sugar
- 1 cup jarred or canned mincemeat
- 1 cup chopped walnuts or pecans
- Confectioners' sugar

### INSTRUCTIONS

- Preheat oven to 300°F. Line 13 x 9 in. pan with parchment paper, allowing excess paper to come up and over sides of pan.
- In large bowl, combine eggs, flour, baking powder and salt; mix well (batter will be thick). Add sugar; mix until smooth. Fold in mincemeat and nuts. Spread batter evenly into prepared pan.
- Bake 28-30 minutes or until top is golden brown and cake tester inserted in center comes out with moist crumbs. Remove from oven; cool in pan 10 minutes. Lift bars from pan; cool completely. Sprinkle with confectioners' sugar. Cut into bars.
- Makes about 5 dozen thin bars.

### RECIPE CONTRIBUTED BY

MARY GAVENDA, Senior Cake Decorator

*"At my first cookie exchange, one of the young ladies didn't know about Christmas and many traditions that we take for granted others know about. We explained to each other what our Christmas traditions were and she explained what Hanukkah and its history was. I'll always remember that special night when two traditions came together."*

## Raspberry Bars

### INGREDIENTS

- 1 cup (2 sticks) butter, softened
- 1 cup granulated sugar
- 1 egg
- 3 cups all-purpose flour
- 1 cup finely chopped pecans
- 3/4 cup raspberry preserves or seedless raspberry jam

### INSTRUCTIONS

- Preheat oven to 350°F.
- In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add egg; mix well. Add flour and pecans; beat at low speed scraping down sides often, until mixture is crumbly. Set aside 1 cup of the mixture; press remaining into bottom of ungreased 9 x 2 in. square baking pan. Spread preserves to within 1/4 in. of edge. Sprinkle with reserved crumb mixture.
- Bake 40-45 minutes or until preserves are bubbling and topping is golden brown; cool completely. If desired, trim edges before cutting into bars.
- Makes about 24 bars.

### RECIPE CONTRIBUTED BY

SUE MATUSIAK, Senior Cake Decorator

*"No matter if I bake these bars for a cookie exchange, a pot luck or take as a dessert, everyone always says 'these are my favorite'. What I love is that these bars are so easy to make!"*

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## Triple Chocolate Biscotti

### INGREDIENTS

- 1½ cups all-purpose flour
- ½ cup granulated sugar
- ½ cup unsweetened cocoa powder
- 1½ teaspoons baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 2 eggs, lightly beaten
- ¼ cup (½ stick) butter, melted
- 1 teaspoon vanilla extract
- ½ cup white chocolate chips
- ½ cup milk chocolate chips

### INSTRUCTIONS

Preheat oven to 350°F. Line cookie sheet with parchment paper.

In large bowl, combine flour, sugar, cocoa powder, baking powder, baking soda and salt; mix well. In small bowl, combine eggs, butter and vanilla. With electric mixer on low speed, gradually add egg mixture to flour mixture; mix until well blended. Stir in ½ cup white chocolate and milk chocolate chips. On lightly floured work surface, knead dough until smooth. Roll into a 12 in. log; place in middle of prepared cookie sheet.

Bake 25-28 minutes or until firm to the touch. Cool log 30 minutes on cookie sheet. Slice into ½ in. thick pieces. Place slices cut side up on cookie sheet. Reduce oven temperature to 300°F. Bake cut biscotti an additional 15-20 minutes or until firm. Cool 10 minutes on cookie sheet; remove to cooling grid to cool completely.

Makes about 2 dozen biscotti.

## Hazelnut Biscotti

### INGREDIENTS

- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- ¾ cup finely chopped hazelnuts + additional for garnish
- 3 eggs
- 1 cup granulated sugar
- ½ teaspoon Wilton Clear Vanilla Extract
- 1 package (14 oz.) Wilton Dark Cocoa Candy Melts

### INSTRUCTIONS

Preheat oven to 325°F. Line cookie sheets with parchment paper.

In medium bowl, combine flour, baking powder and ¼ cup hazelnuts. In large bowl, beat eggs and sugar with electric mixer until very light (eggs will be nearly white). Stir in vanilla. Gently fold flour mixture into eggs. Spread dough into 2 long strips on prepared cookie sheet.

Bake 25-30 minutes or until firm and lightly browned. Remove to cooling grid; cool completely. Cut into 1 in. slices; place slices on cookie sheet, cut side up. Return to oven and bake 7-8 minutes. Turn and continue baking until dry about 7-8 minutes. Cool completely on cooling grid.

Melt Candy Melts following package instructions. Dip one end of cooled biscotti in melted candy. Place dipped cookies on parchment-lined cookie sheet; sprinkle with chopped hazelnuts. Chill to set.

Makes about 2 dozen.





## Crème de Menthe Bars

### INGREDIENTS

- 2 cups chocolate or chocolate mint sandwich cookie crumbs (about 20 cookies)
- 1 package (8 oz.) cream cheese, softened
- ½ cup confectioners' sugar
- 1 can (14 oz.) sweetened condensed milk
- 1 egg
- 2-3 drops Wilton Crème De Menthe Candy Flavoring
- Wilton Kelly Green Icing Color, as desired

### Ganache Topping:

- ½ cup heavy whipping cream
- 1 package (14 oz.) Wilton Dark Cocoa Candy Melts, chopped

### INSTRUCTIONS

- Preheat oven to 325°F. Spray 13 x 9 in. pan with vegetable pan spray. Spread cookie crumbs evenly onto bottom of pan, pressing firmly into pan. Bake 10 minutes. Remove from oven; cool on cooling grid.
- In medium bowl, beat cream cheese and sugar with electric mixer until smooth and creamy. In small bowl, combine condensed milk and egg. Gradually add to cream cheese mixture while beating on low speed. Add candy flavoring and icing color; blend well. Pour over cookie crust.
- Bake 15-20 minutes or until filling is firm and lightly brown around edges. Cool completely in pan on cooling grid.
- Meanwhile, prepare ganache topping. In large saucepan, heat cream (do not boil). Remove from heat; add chopped candy and stir until melted and smooth. Pour over bars; carefully spread to cover evenly. Chill bars until ready to serve. Cut into pieces. Keep refrigerated until ready to serve.

Makes about 32 bars.

## Cappuccino Spice Chocolate Chip Cookies

### INGREDIENTS

- 5 teaspoons instant coffee
- 2 teaspoons Wilton Clear Vanilla Extract
- 2½ cups all-purpose flour
- 1 teaspoon baking soda
- ¾ teaspoon ground cinnamon
- ¼ teaspoon salt
- 1 cup (2 sticks) butter, softened
- ¾ cup firmly-packed brown sugar
- ¾ cup granulated sugar
- 2 eggs
- 2 cups milk chocolate chips

### INSTRUCTIONS

- Preheat oven to 350°F. Line cookie sheet with parchment paper.
- Dissolve coffee granules in vanilla; set aside. In medium bowl, combine flour, baking soda, cinnamon and salt. In large bowl, beat butter and sugars with electric mixer until light and fluffy. Add eggs and coffee mixture; mix well. Add flour mixture to butter mixture, mixing until just combined. Stir in chocolate chips. Drop by tablespoonfuls onto prepared sheet, about 2 in. apart.
- Bake 12-14 minutes or until edges begin to brown. Remove from oven; cool cookies on pan 3 minutes. Remove to cooling grid; cool completely.
- Makes about 3 dozen cookies.







## Mint Surprise Cookies

### INGREDIENTS

- 2¼ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ¾ cup (1 ½ sticks) unsalted butter, melted and cooled
- ¼ cup firmly-packed brown sugar
- ½ cup granulated sugar

- 1 egg
- 1 egg yolk
- 2 teaspoons Wilton Pure Vanilla Extract
- 40-50 Wilton Dark Cocoa Mint Candy Melts
- Additional Wilton Dark Cocoa Candy Melts, melted (optional)

### INSTRUCTIONS

Preheat oven to 375°F. Line cookie sheets with parchment paper.

In medium bowl, combine flour, baking soda and salt. In large bowl, heat butter and sugars with electric mixer until light and fluffy. Add egg, yolk and vanilla; mix well. Add flour mixture; stir until just combined. Roll dough into 1 in. balls; press one Candy Melt into center of each ball, shaping dough around candy to cover completely. Place cookies 2 in. apart on cookie sheets.

Bake 9-11 minutes or until edges are golden brown. Remove cookies to cooling grid; cool completely. If desired, place on parchment paper. Drizzle cookies with additional melted candy, and chill until set.

Makes about 4 dozen cookies.

### RECIPE CONTRIBUTED BY

CARMELA MARKET, Inside Sales Associate

*"I made up this recipe a few years ago when I was making chocolate chip cookies and did not have the bag of chips at home. I substituted Dark Cocoa Mint Candy Melts and my family loved them."*

## Pecan Tassies

### INGREDIENTS

- 2 refrigerated pie crusts (9 in.)
- ¾ cup firmly-packed brown sugar
- 1 tablespoon butter, melted
- 1 egg, slightly beaten
- ¼ teaspoon Wilton Pure Vanilla Extract
- Pinch of salt
- ¼ cup chopped pecans

### INSTRUCTIONS

Preheat oven to 400°F. Lightly spray mini muffin pan with vegetable pan spray.

Roll out pie crusts ⅓ in. thick (about 12 in. across). Cut 2 in. circles; press into bottom and up sides of prepared pan cavities. In small bowl, combine sugar, butter, egg, vanilla and salt; mix well. Stir in pecans. Spoon 1 teaspoonful of mixture into pie crusts.

Bake 15-20 minutes or until pastry is golden brown. Cool 5 minutes in pan. Remove to cooling grid; cool completely.

Makes about 2½ dozen cookies.





## Pecan Sandies

### INGREDIENTS

- 1 cup (2 sticks) butter, softened
- ½ cup confectioners' sugar
- 2 teaspoons Wilton Pure Vanilla Extract
- 2½ cups all-purpose flour
- ½ teaspoon salt
- ½ cup chopped pecans
- Pecan halves

### INSTRUCTIONS

Preheat oven to 325°F.

In large bowl, beat butter and sugar with electric mixer until light and fluffy; add vanilla. Add 2 cups flour, one cup at a time, and salt; mix until dough is smooth. If dough feels sticky, add additional ¼ cup flour, as needed. Stir in chopped pecans. Drop by tablespoonfuls onto ungreased cookie sheet; press pecan half onto dough.

Bake 10-12 minutes or until lightly browned. Cool on pan 1-2 minutes. Remove to cooling grid; cool completely.

Makes about 3½ dozen cookies.

# Cinnamon Tea Cakes

## INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon ground cinnamon, divided
- ¼ teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 1½ cups confectioners' sugar, divided
- 1 teaspoon Wilton Pure Vanilla Extract

## INSTRUCTIONS

- Preheat oven to 375°F. Line cookie sheets with parchment paper.
- In small bowl, combine flour, ½ teaspoon cinnamon and salt. In large bowl, beat butter, ¼ cup sugar and vanilla until light and fluffy. Add flour mixture; mix only until combined. Drop by tablespoonfuls onto prepared cookie sheets, placing 2 in. apart.
- Bake 8-10 minutes or until bottoms are golden brown.
- Remove to cooling grid; cool 5 minutes. Combine remaining ¾ cup sugar with remaining ½ teaspoon cinnamon. Roll warm cookies in sugar mixture; cool completely.
- Makes about 3 dozen cookies.

RECIPE CONTRIBUTED BY  
CARMELLA MARKETT, Inside Sales Associate

"This is an easy recipe that has been around my family for years. Everyone has all the ingredients on hand and they are finished quickly. I've used them for cookie exchanges and colored the dough green using Wilton Icing Color."



# Saint Nicholas Cookies

## INGREDIENTS

- 1¾ cups all-purpose flour
- ½ cup finely ground almonds
- ¼ teaspoon salt
- ¾ cup (1½ sticks) butter, softened
- ½ cup granulated sugar
- 1 packet (.32 oz.) vanilla sugar
- 2 egg yolks
- ½ cup dried currants
- ½ cup finely chopped mixed dried or candied fruit

## INSTRUCTIONS

- Preheat oven to 350°F. Line cookie sheet with parchment.
- In medium bowl, combine flour, almonds and salt. In large bowl, beat butter, granulated sugar and vanilla sugar with electric mixer until well blended. Add egg yolks; beat until light and fluffy, about 2 minutes. Add flour mixture to butter mixture, mixing just until combined. Stir in fruit.
- Drop by heaping tablespoonfuls onto prepared sheets, about 1 in. apart.
- Bake 8-10 minutes or until bottoms of cookies begin to brown. Remove from oven; cool 3 minutes. Remove to cooling grid; cool completely.
- Makes about 4 dozen cookies.

RECIPE CONTRIBUTED BY  
GIULIA TARASZKIEWICZ, Associate Product Manager

"Oh—what a wonderful smell is coming from the kitchen! I am upstairs watching TV with my brother and Grandma and Mom are downstairs baking on a snowy afternoon. We jump up and run to the kitchen... Grandma and Mom smile as if they knew this was going to happen. It is the cookie that brings me back to the best family moments ever."





## Peanut Butter Kiss Cookies

### INGREDIENTS

- 3 cups all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup solid vegetable shortening
- 1 cup creamy peanut butter
- ¾ cup granulated sugar
- 1 cup firmly-packed brown sugar
- 2 eggs
- 1 teaspoon Wilton Pure Vanilla Extract
- 1 package (13 oz.) bite-size chocolate or dark and white chocolate swirl candies

### INSTRUCTIONS

Preheat oven to 325°F.

In medium bowl, combine flour, baking soda and salt. In large bowl, beat shortening and peanut butter with electric mixer until light and fluffy. Add sugars; mix well. Add eggs, one at a time, and vanilla, mixing until smooth. Add to shortening mixture; mix well. Roll dough into 1 in. balls (dough will be slightly dry). Place on ungreased cookie pan about 1½ in. apart. With finger, make a depression about ½ in. deep in center of each ball (dough will crack around edges).

Bake 10-12 minutes or until lightly browned. Remove from oven and immediately place 1 candy onto each cookie. Remove from pan to cooling grid; cool completely.

Makes about 5 dozen cookies.

## White Chocolate Oatmeal Pistachio Cookies

### INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup (2 sticks) butter, softened
- 1 cup firmly-packed brown sugar
- ½ cup granulated sugar
- 2 eggs
- ½ teaspoon Wilton Pure Vanilla Extract
- ½ teaspoon Wilton No-Color Almond Extract
- 2 cups uncooked old-fashioned oats
- 1 package (12 oz.) white chocolate chips
- ¾ cup chopped pistachios

### INSTRUCTIONS

Preheat oven to 350°F.

In medium bowl, combine flour, baking soda and salt. In large bowl, beat butter and sugars with electric mixer until light and fluffy. Add eggs, one at a time, mixing well. Add extracts; blend well. Stir in flour mixture just until combined. Stir in oats, white chocolate chips and pistachios. Spoon heaping tablespoons of dough onto ungreased cookie sheet, about 1 in. apart.

Bake 16 to 18 minutes or until light golden brown. Cool 5 minutes on pan. Remove to cooling grid; cool completely.

Makes about 3½ dozen cookies.



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## Noah Bedomahs

### INGREDIENTS

- 1 3/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 1/2 cup granulated sugar
- 3/4 cup mini semi-sweet chocolate chips
- 1/2 cup finely chopped pecans or walnuts

### INSTRUCTIONS

- Preheat oven to 275°F. Line cookie sheet with parchment paper.
- In medium bowl, combine flour, baking powder and salt. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add flour mixture to butter mixture; mix until fluffy. Stir in chocolate chips and nuts. Measure generous rounded tablespoons of dough; place on prepared cookie sheets, about 2 in. apart. Press to flatten slightly.
- Bake 60 minutes or until just slightly browned on edges. Remove from oven; cool 3 minutes. Remove to cooling grid; cool completely.
- Makes about 2 dozen cookies.
- Note: These cookies are baked at a low temperature for a full hour to develop flavor and extra crunch.
- RECIPE CONTRIBUTED BY  
• SANDY FOLSOM, Director, The Wilton School of Cake Decorating and Confectionery Art  
• "The most delicate cookie you have ever tasted."

## Peppernuts Cookies

### INGREDIENTS

- 3 1/4 cups all-purpose flour
- 2 tablespoons ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoon ground cloves\*
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground black pepper
- 3 cups firmly-packed brown sugar
- 4 eggs

### INSTRUCTIONS

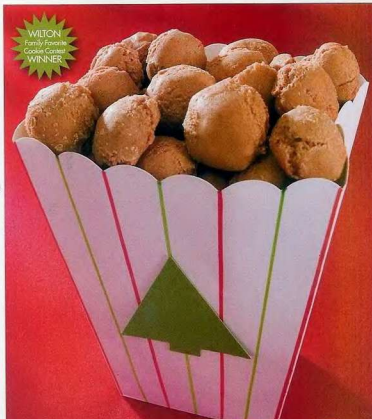
- Preheat oven to 325°F. Line cookie pans with parchment paper.
- In large bowl, combine flour, cinnamon, baking powder, cloves, salt, ginger, allspice, nutmeg and black pepper; set aside. In second large bowl, combine brown sugar and eggs; mix well. Add dry ingredients slowly to egg mixture, forming a soft dough. Roll dough into logs about 1/2 in. thick (about the thickness of a pencil). Cut dough crosswise into 1/4 in. pieces (about the size of a peanut). Sprinkle dough pieces onto prepared cookie pans; separate any stuck together.
- Bake 12-14 minutes or until golden brown. Cool completely. Cookies will become crunchy as they cool. Break apart any cookies that have baked together. Store in airtight containers.
- Makes about 12 cups.

\* If desired, increase ground cloves to 1 tablespoon for a more traditional, spicier flavor.

### RECIPE CONTRIBUTED BY

CHRISTINA DITMER, Web Designer  
"My grandmother would make this recipe for the family when we all gathered for the holidays. She still has the original recipe card with her mother's handwriting on it. She has now passed it on to me."

WILTON  
Family Favorite  
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## Snickerdoodles

### INGREDIENTS

- 2¼ cups sifted all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ½ cup solid vegetable shortening
- ½ cup (1 stick) butter, softened
- 1¼ cups granulated sugar, divided
- 2 eggs
- 1 teaspoon Wilton Pure Vanilla Extract
- 2 teaspoons ground cinnamon

### INSTRUCTIONS

- Preheat oven to 375°F. Line cookie sheets with parchment paper.
- In medium bowl, stir together flour, cream of tartar, baking soda and salt; set aside. In large bowl, beat shortening, butter and ½ cups sugar until light and fluffy. Add eggs and vanilla; mix well. Add flour mixture to the shortening mixture; mix only until incorporated.
- Roll dough into 1 in. balls. In small bowl, combine remaining ¾ cup sugar and cinnamon; roll balls in mixture to coat and place 2 in. apart on prepared cookie sheet.
- Bake 8-10 minutes or until lightly browned, but still soft.
- Cool 3 minutes on pan. Remove to cooling grid; cool completely.
- Makes about 3 dozen cookies.

## Peppermint Ribbon Cookies

### INGREDIENTS

- 3 cups all-purpose flour
- 1 teaspoon salt
- ½ teaspoon baking powder
- 1 cup (2 sticks) butter, softened
- 1½ cups granulated sugar
- 2 eggs
- 2 teaspoons Wilton Pure Vanilla Extract
- 2 to 4 drops Wilton Peppermint Candy Flavoring
- Wilton Christmas Red Icing Color, as desired
- Wilton Leaf Green Icing Color, as desired
- 1 package (14 oz.) Wilton White Candy Melts, melted
- Crushed peppermint candies, Christmas Sprinkles or Nonpareils, as desired

### INSTRUCTIONS

- In medium bowl, combine flour, salt and baking powder. In large bowl, beat butter and sugar with electric mixer until light and creamy. Add eggs, vanilla and peppermint candy flavoring; mix well. Add flour mixture, one cup at a time, mixing well after each addition.
- Divide dough into thirds. Return ⅓ dough to mixer bowl; beat in red icing color. Roll and shape dough between parchment paper to a 6 x 8 in. disk. Return ⅓ of dough to mixer bowl; mix in green icing color. Roll and shape green dough between parchment paper to a 6 x 8 in. disk. Roll and shape tinted dough between parchment paper to a 6 x 8 in. disk. Chill all dough disks at least 1 hour.
- Preheat oven to 350°F. Line cookie sheet with parchment paper. Peel parchment from dough pieces. Stack green and red dough disks aligning them as evenly as possible; gently press pieces together. Add untinted dough rectangle to stack. Gently roll with rolling pin to seal layers; trim uneven edges with sharp knife. Cut dough lengthwise into three 2 in. wide slices; cut each column crosswise into ⅓ in. thick pieces. Arrange 2 in. apart on prepared cookie sheets. Chill ¼ hour.
- Bake 12-14 minutes or until bottoms are light golden brown. Remove cookies to cooling grids; cool completely.
- Dip cooled cookies into melted Candy Melts; sprinkle with crushed candy or sprinkles. Set on parchment-lined cookie pans; chill until candy is set. Store in airtight container.
- Makes about 6 dozen cookies.



## Potato Chip Cookies

### INGREDIENTS

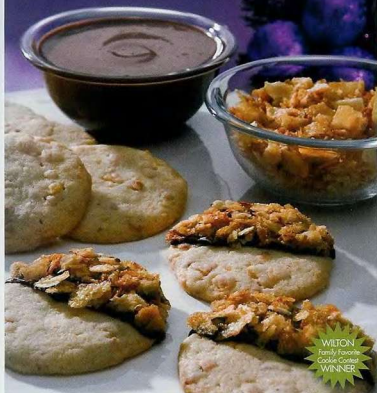
- 1 pound (4 sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 teaspoon Wilton Pure Vanilla Extract
- 1½ cups crushed potato chips
- 3½ cups sifted all-purpose flour
- 2 packages (14 oz. ea.) Wilton Dark Cocoa Candy Melts (optional)
- Additional potato chips, crushed (optional)

### INSTRUCTIONS

- Preheat oven to 350°F. Line cookie sheets with parchment paper.
- In large bowl, heat butter, sugar and vanilla with electric mixer until light and fluffy. Add potato chips; mix until combined. Add flour; stir until just combined. Scoop dough to form 1 in. balls; place 2 in. apart on prepared cookie sheet. Flatten to 1½ in. thick.
- Bake 12-14 minutes or until edges are golden brown.
- Remove cookies to wire rack; cool completely. If desired, partially dip cookies into melted candy, allowing excess to drip off; sprinkle with crushed potato chips. Allow to set on parchment paper.
- Makes about 6 dozen cookies.

RECIPE CONTRIBUTED BY  
DORIS BOHUG, Consumer Affairs Coordinator

*"Each year in our subdivision, someone hosts a cookie exchange. I usually bring my potato chip cookies because they are easy to make. One year, I wanted to get more creative and brought a different cookie. Everyone complained and begged for my potato chip cookies."*



## Cocoa-Pecan Meringue Cookies

### INGREDIENTS

- 4 cups confectioners' sugar (about 1 lb.)
- 3 cups pecan halves
- ½ cup unsweetened cocoa powder
- 6 large egg whites, at room temperature
- Wilton Dark Cocoa Candy Melts, melted or Chocolate Ready-To-Use Decorator Icing (optional)

### INSTRUCTIONS

- Preheat oven to 400°F. Line cookie sheets with parchment paper.
- In bowl of food processor, combine confectioners' sugar and pecans; process until nuts are ground to a fine powder, about 2 minutes. Add cocoa; pulse to combine.
- In large bowl, beat egg whites with electric mixer until stiff but not dry. Gently fold sugar mixture into eggs, forming a thick batter. Using decorating bag fitted with tip 12, pipe batter onto prepared sheets in walnut-sized mounds, spacing about 1 in. apart (cookies will spread slightly).
- Bake 8-10 minutes or until tops appear dry and edges are crisp. Cool completely. If desired, spread bottom of half of the cooled cookies with melted candy or chocolate icing; top with a second cookie to form sandwiches.
- Makes about 5 dozen single cookies.





## Candy Cane Cookies

### INGREDIENTS

- 1 cup (2 sticks) butter, softened
- 1 cup granulated sugar
- 1 egg
- 1½ teaspoons Wilton Pure Vanilla Extract
- ½ teaspoon Wilton No-Color Almond Extract
- 3 cups all-purpose flour
- Wilton No-Taste Red Icing Color
- Wilton White Sparkling Sugar

### INSTRUCTIONS

- Preheat oven to 375°F.
- In large bowl, beat butter and sugar with mixer until light and fluffy. Beat in egg and extracts. Add flour, 1 cup at a time to butter mixture, mixing well after each addition. If dough becomes too stiff, add water, a teaspoon at a time. Do not chill dough.
- Divide dough into 2 balls. Tint one ball of dough red with icing color. Pinch off a 1 in. ball of each color dough. On flat surface, roll ball into 3 in. long strips. Place red and white strips side-by-side; roll them together until the two colors have wrapped around one another and are twisted together. Curve the strip at the top to the shape of a candy cane and place on ungreased cookie sheet; sprinkle with Sparkling Sugar and gently press into dough.
- Bake 8-10 minutes or until cookies are lightly browned.
- Cool on sheet 2 minutes; remove to cooling grid and cool completely.

Makes about 2 dozen cookies.

## Holiday Meringue Stars

### INGREDIENTS

- 4 egg whites, at room temperature
- ¼ teaspoon salt
- ¼ teaspoon cider vinegar
- ½ teaspoon Wilton Clear Vanilla Extract
- 1½ cups granulated sugar
- 2 tablespoons Wilton Christmas Nonpareils + additional for topping
- 1 cup Wilton Dark Cocoa Candy Melts, melted (optional)

### INSTRUCTIONS

- Preheat oven to 250°F. Line two large cookie sheets with parchment paper.
- In large bowl, beat egg whites with electric mixer until frothy. Add salt, vinegar and vanilla; beat at medium-high speed until soft peaks form. Gradually add sugar, one tablespoon at a time, beating on high speed until sugar is nearly dissolved and stiff peaks form. Gently fold in 2 tablespoons nonpareils.
- Place mixture in decorating bag fitted with tip 1M; pipe meringue stars 1 in. apart onto prepared sheets. Sprinkle with remaining nonpareils. Place both sheets in oven on separate racks.
- Bake 45 minutes. Turn off oven; let meringues dry in oven with door closed for 2 hours. Transfer meringues to cooling grids; cool completely.
- If desired, dip bottoms of cooled meringues into melted candy, allowing excess to drip off. Place meringues onto parchment paper; allow to set. Store in airtight containers.
- Makes about 6 dozen cookies.



## Chocolate Chip Cookies

### INGREDIENTS

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¾ teaspoon ground cinnamon
- ½ teaspoon salt
- 1 cup (2 sticks) butter or margarine, softened
- 1 cup firmly-packed brown sugar
- 1 cup granulated sugar
- 2 eggs
- 2 teaspoons Wilton Pure Vanilla Extract
- 1 ½ cups semi-sweet chocolate chips
- ½ cup chopped walnuts (optional)

### INSTRUCTIONS

Preheat oven to 350°F.

In medium bowl, combine flour, baking powder, baking soda, cinnamon and salt; set aside. In large bowl, beat butter and sugars with electric mixer until light and fluffy. Add eggs and vanilla; mix well. Add flour mixture; mix well. Stir in chocolate chips and, if desired, nuts. Drop by tablespoonfuls onto cookie sheet.

Bake 9-10 minutes or until edges are golden brown. Cool on pan on cooling grid 5 minutes; remove from cookie sheet and cool completely.

### To decorate (optional):

Line cookie sheet with parchment paper. Place 1 package (14 oz.) Wilton Light Cocoa Candy Melts in Chocolate Pro Chocolate Melting Pot or microwavable bowl; melt following package instructions. Dip cooled cookies into melted candy; place on lined cookie sheet and allow to set. Using melted red, green and white Candy Melts in separate parchment bags, drizzle over dipped cookies.

Makes about 4 dozen cookies.



## Thumbprint Cookies

### INGREDIENTS

- 1 cup all-purpose flour
- ½ cup finely chopped walnuts
- ¼ teaspoon salt
- ½ cup (1 stick) butter, softened
- ¼ cup firmly-packed brown sugar
- 1 egg
- ½ teaspoon Wilton Clear Vanilla Extract
- Wilton Candy Melts, bite-size chocolate candy, favorite jam or jelly, walnut or pecan pieces

### INSTRUCTIONS

- Preheat oven to 350°F.
- In medium bowl, combine flour, walnuts and salt. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add egg and vanilla; mix well. Gradually add flour mixture; mix well. Shape dough into 1 in. balls. Place on cookie sheet and make indentation in ball with finger.
- Bake 12-15 minutes or until edges are golden brown.
- Remove cookies from cookie sheet to cooling grid; immediately top with candy, jam or nut. Cool completely.
- Drizzle cookies with melted candy.
- Makes about 2 dozen cookies.



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## Melting Moments

### INGREDIENTS

#### Cookies:

- 1 cup (2 sticks) butter, softened
- ½ cup confectioners' sugar
- ¼ cup cornstarch
- 1 cup all-purpose flour

#### Icing:

- 3 ounces cream cheese, softened
- 1 cup confectioners' sugar
- ½ teaspoon Wilton Clear Vanilla Extract
- Wilton Kelly Green Icing Color
- Wilton Christmas Nonpareils

### INSTRUCTIONS

In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add cornstarch and flour; mix until well blended. Chill dough overnight.

Preheat oven to 350°F.

Scoop or roll 1 in. balls of cookie dough; arrange on cookie sheet 2 in. apart. Bake 10-12 minutes or until edges just begin to brown (Do not overbake.) Remove to cooling grids; cool completely.

For icing, beat cream cheese, confectioners' sugar and vanilla in large bowl with electric mixer until light and fluffy. Add icing color to desired shade. Spread over cookies; sprinkle with nonpareils. If desired, marble 2 shades of green icing, then sprinkle with nonpareils.

Makes about 3 dozen cookies.

RECIPE CONTRIBUTED BY  
JULIE SOBOTA, Product Designer

*"These actually melt in your mouth and are never around very long. Children always enjoy them and they are easy to eat for toddlers."*



## Linzer Sandwich Cookies

### INGREDIENTS

- 2 cups all-purpose flour
- $\frac{1}{2}$  cup finely ground almonds (about 2 oz.)
- $\frac{1}{4}$  teaspoon ground cinnamon
- $\frac{1}{4}$  teaspoon salt
- 1 cup (2 sticks) butter, softened
- $\frac{3}{4}$  cup granulated sugar
- 1 egg
- $\frac{1}{2}$  teaspoon Wilton Pure Vanilla Extract
- $\frac{1}{2}$  cup seedless raspberry jam
- Confectioners' sugar (optional)

### INSTRUCTIONS

• In small bowl, combine flour, almonds, cinnamon and salt; set aside. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add egg and vanilla; mix well. Add flour mixture; mix only until combined. Form dough into 2 disks, about 1 in. thick; wrap in plastic wrap. Chill 2 hours or until firm enough to roll.

• Preheat oven to 350°F. Line cookie sheet with parchment paper.

• On floured surface, roll out dough  $\frac{1}{4}$  in. thick (keep remaining dough in refrigerator until ready to roll). Using Wilton Linzer Cutter, cut half of the dough with round cutter and place on prepared pan. Cut remaining dough with round cutter with insert; transfer to second baking sheet. Form scraps into a disk, chill at least 30 minutes and reroll.

• Bake 10-12 minutes or until light golden brown. Cool on cookie sheet 2 minutes; remove to cooling grid and cool completely. Spread whole cookies with jam; top with cookies with cut-outs. Gently press together. If desired, lightly dust with confectioners' sugar.

Makes about 20 sandwich cookies.



## Heavenly Shortbread

### INGREDIENTS

- 2 cups all-purpose flour
- $\frac{1}{2}$  teaspoon salt
- 1 cup (2 sticks) butter, softened
- $\frac{3}{4}$  cup granulated sugar
- 1 egg yolk
- 2 teaspoons Wilton Pure Vanilla Extract
- 1 egg
- 2 tablespoons heavy whipping cream
- Wilton White Sparkling Sugar

### INSTRUCTIONS

• In small bowl, combine flour and salt; set aside. In large bowl, beat butter until light and fluffy; gradually add sugar, beating well. Add egg yolk and vanilla; mix well. Slowly add flour mixture, beating on low speed until incorporated. Increase speed to medium and beat 2 minutes. Form dough into 3 disks, about 1 in. thick; wrap in plastic wrap. Chill 1 hour or until firm enough to roll.

• Preheat oven to 350°F. Line cookie sheets with parchment paper.

• On floured surface, roll out dough  $\frac{1}{4}$  in. thick (keep remaining dough in refrigerator until ready to roll). Cut with star cutter; place on prepared cookie sheets. Place cookies in freezer for 15 minutes before baking. Form scraps into a disk, chill at least 30 minutes and reroll.

• In small bowl, whisk together egg and cream. Remove cookies from freezer and brush lightly with egg mixture. Sprinkle with Sparkling Sugar. Bake 10-12 minutes or until light golden brown. Remove to cooling grid and cool completely.

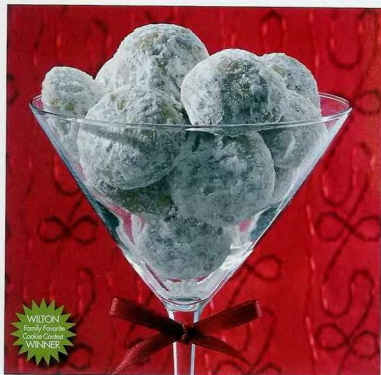
Makes about 3 dozen cookies.

### RECIPE CONTRIBUTED BY

LORI ELLIS, Trainer, Educational Marketing

*"This is my all-time favorite cookie! In 2004, it was a finalist in the Fort Worth Star-Telegram's Christmas Cookie Contest—my 1 minute of fame. The egg-whipping cream finish makes the most beautiful crispy top on the cookies."*





## Almond Snowballs

### INGREDIENTS

- 1 pound (4 sticks) unsalted butter, softened
- 1 cup granulated sugar, divided
- 1 teaspoon Wilton Pure Vanilla Extract
- 3½ cups all-purpose flour
- 2 cups (about 8 oz.) ground almonds
- Confectioners' sugar

### INSTRUCTIONS

- Preheat oven to 325°F. Line cookie sheets with parchment paper.
- In large bowl, beat butter and granulated sugar with electric mixer until light and fluffy. Add vanilla and mix well. Add flour and almonds; mix with electric mixer on low speed until dough forms. Roll dough into 1 in. balls; place 1 in. apart on cookie sheets.
- Bake 20-25 minutes or until bottoms are golden brown. Remove to cooling grid; cool 5 minutes. Roll warm cookies in confectioners' sugar; cool completely.
- Makes about 8 dozen cookies.

RECIPE CONTRIBUTED BY  
KATHY RYAN, Product Data Specialist

*"A rule in our house growing up was that no one could have a cookie until Christmas Eve. They were well-protected on top of the hatch—you needed a chair to even try to reach the tin. This is an extremely easy recipe with few ingredients. You can easily halve the recipe, but the full batch works great for a cookie exchange."*

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## Nana's Knots

### INGREDIENTS

#### Cookies

- 6 cups all-purpose flour
- 2 tablespoons baking powder
- ½ teaspoon salt
- 6 eggs
- 1½ cups granulated sugar
- 1 teaspoon Wilton Clear Vanilla Extract
- 1 teaspoon Wilton No-Color Almond Extract
- ¾ cup milk
- 1 cup (2 sticks) butter, melted and cooled

#### Icing

- 4 cups confectioners' sugar (about 1 pound)
- 7-8 tablespoons milk
- ½ teaspoon Wilton No-Color Almond Extract
- 2 jars (10 oz. ea.) maraschino cherries, drained and patted dry
- Green spearmint leaves, cut horizontally in thirds (dip cut sides in granulated sugar)

### INSTRUCTIONS

Preheat oven to 350°F. Line cookie sheets with parchment paper.

In medium bowl, combine flour, baking powder and salt. In large bowl, beat eggs, sugar and extracts. Add milk and melted butter; mix well. Add flour mixture; mix until soft, slightly elastic dough forms. Dough will be slightly sticky. Using floured hands, form dough into 1 in. balls; roll balls into ½ in. thick logs. Curl logs into snail shapes, tucking end under; place on prepared cookie sheets.

Bake 8-10 minutes or until just beginning to brown on bottoms (Do not overbake). Cool completely on cooling grids.

In medium bowl, combine confectioners' sugar and milk, 1 tablespoon at a time; mix until smooth. Dip cooled cookies in icing, coating completely. Allow icing to set. Cut cherries in half; place one cherry half onto center of each cookie; add spearmint leaf.

Makes about 10 dozen cookies.

RECIPE CONTRIBUTED BY  
ANGELA THAYER, Food & Regulatory Specialist

*"My husband's great grandmother came over to the U.S. from Italy. She brought with her all of the Italian cooking traditions, including this recipe. Now that Nana is gone my mother-in-law and I have continued the tradition of making these cookies every Christmas. We get to reminisce about Nana's cooking and how loving she was."*



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## Hanseaten Cookies

### INGREDIENTS

- 4 cups sifted all-purpose flour
- ½ teaspoon baking powder
- 1 cup (2 sticks) plus 2 tablespoons butter, softened
- 1½ cups granulated sugar
- 2 eggs
- 1 teaspoon Wilton Pure Vanilla Extract
- 1 teaspoon rum extract
- ½ cup seedless raspberry jam
- Wilton Red and White Cookie Icing
- Wilton Green and Red Tube Icing

### INSTRUCTIONS

In medium bowl, combine flour and baking powder. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add eggs and extracts; mix well. Add flour mixture; beat only until incorporated. Form dough into 2 disks, about 1 in. thick; wrap in plastic wrap. Refrigerate 2 hours or until firm enough to roll.

Preheat oven to 350°F. Line cookie sheets with parchment paper.

On floured surface, roll out dough ½ in. thick (keep remaining dough in refrigerator until ready to roll). Cut with 3 in. round cutter; place on prepared sheet. Form scraps into a disk; chill at least 30 minutes and reroll.

Bake 10-12 minutes or until light golden brown. Remove to cooling grid; cool completely. Spread the bottom of half the cookies with about 1 teaspoon jam. Top with remaining cookies; gently press together.

To decorate, outline with red Cookie Icing, then flood in half of the cookie; allow to set. Use white Cookie Icing to outline and flood remaining half of the cookie. Set completely. Pipe 2 tip 349 holly leaves with green icing; add red tip 3 berries.

Makes about 2 dozen sandwich cookies.

**RECIPE CONTRIBUTED BY**  
ROBIN MUELLER, Senior Field Manager,  
Educational Marketing

*"This cookie has become a family Christmas tradition. It represents our homeland of Germany and the flag of the Hanseatic League, formed around the year 1240 to protect sea ports. The family originally iced them ½ white and ½ red, but we've added our Americanized touch with sprigs of holly berry."*

## Grandma's Cookies

### INGREDIENTS

- 6 cups all-purpose flour
- 2 tablespoons baking powder
- ½ teaspoon salt
- 1 cup (2 sticks) butter, softened
- 1½ cups granulated sugar
- 2 teaspoons anise extract (not anise oil)
- 6 eggs

### Icing

- 4 cups confectioners' sugar (about 1 lb.)
- 7-8 tablespoons warm milk
- 1 teaspoon anise extract

Wilton White Sparkling Sugar

### INSTRUCTIONS

Preheat oven to 350°F. Line cookie sheet with parchment paper.

In medium bowl, combine flour, baking powder and salt. In large bowl, beat butter and granulated sugar until light and fluffy. Add extract and eggs, one at a time, blending well after each. Add flour mixture; mix until soft, slightly elastic dough forms. Using floured hands, form dough into 5 in. long x ½ in. thick logs. Shape into "S" shape; place onto prepared cookie sheets.

Bake 10-12 minutes or until just beginning to brown on bottoms (do not overbake). Remove to cooling grid and cool completely.

In medium bowl, combine confectioners' sugar and milk, 1 tablespoon at a time, until smooth. Dip cooled cookies in icing, coating completely; place on cooling grid set over parchment paper and allow icing to set. Pipe tip 4 confectioners' sugar icing outline along "S"; sprinkle with Sparkling Sugar. Allow to dry.

Makes about 5 dozen cookies.

**RECIPE CONTRIBUTED BY**  
CARMELO MARKET, Inside Sales Associate

*"My grandmother was from Italy and she made excellent Italian cookies. There were no recipes in those days—everything was measured with your hand. One day, I spent the afternoon with her; as she measured the ingredients with her hands, I took them and put them into standard measuring tools."*



# Classic Spritz Cookies

## INGREDIENTS

- 3½ cups all-purpose flour
- 1 teaspoon baking powder
- 1½ cups (3 sticks) butter, softened
- 1 cup granulated sugar
- 1 egg
- 2 tablespoons milk
- 1 teaspoon Wilton Pure Vanilla Extract
- ½ teaspoon Wilton No-Color Almond Extract

## INSTRUCTIONS

Preheat oven to 350°F.

In medium bowl, combine flour and baking powder. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add egg, milk and extracts. Add flour mixture; mix well. Fill cookie press with dough and fit with desired disks; press cookies onto ungreased cookie sheet.

Bake 10-12 minutes or until edges are light golden brown. Cool 2 minutes on cookie sheet; remove to cooling grid and cool completely.

Makes 7-8 dozen cookies

## ORANGE SPRITZ COOKIES

Substitute orange juice for milk in basic recipe. Omit almond extract. Add 2 tablespoons grated orange zest and, if desired, ¼ cup finely chopped pecans (optional).

## GINGERBREAD SPRITZ COOKIES

Substitute firmly-packed dark brown sugar for granulated sugar in basic recipe. Omit extracts. Add ½ teaspoon each ground allspice, ground cloves, ground cinnamon and ground ginger.

## POTATO CHIP SPRITZ COOKIES

Reduce flour in basic recipe to 2½ cups; combine with 1½ cups finely crushed potato chips. Reduce granulated sugar to ¾ cup. Omit almond extract.

## CREAM CHEESE SPRITZ COOKIES

Substitute 6 ounces (¾ of an 8-oz. package) cream cheese, softened, for ½ cup (1 stick) butter in basic recipe. Increase granulated sugar to 1¼ cups. Omit almond extract. Add 2 teaspoons lemon zest.



# Gingerbread Cookies

## INGREDIENTS

- 3 cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon ground cloves
- ½ cup solid vegetable shortening
- ½ cup granulated sugar
- ¾ cup molasses
- 1 egg, beaten

## INSTRUCTIONS

Preheat oven to 375°F.

In large bowl, combine flour, baking soda, salt and spices. In large saucepan, melt shortening; cool slightly. Stir in sugar, molasses and egg; mix well. Add 2 cups flour mixture; mix well.

Turn mixture onto lightly floured surface. Knead in remaining flour mixture by hand. Add additional flour, if necessary, to make firm dough. Roll out on a lightly floured surface, ¼ to ½ in. thick.

Bake on ungreased cookie sheet until lightly browned on edges, about 10-15 minutes for large sized cookies, 6-10 minutes for small to medium sized cookies. Cool on cookie sheet placed on cooling grid 3 minutes; remove from cookie sheet and cool completely.

Makes about 2 dozen cookies.

\*Substitute ¼ cup light corn syrup for molasses to make Blonde Gingerbread.



# Roll-Out Cookies

## INGREDIENTS

- 2 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup (2 sticks) unsalted butter, softened
- 1 1/2 cups granulated sugar
- 1 egg
- 1 1/2 teaspoons Wilton Pure Vanilla Extract
- 1/2 teaspoon Wilton No-Color Almond Extract



## INSTRUCTIONS

Preheat oven to 400°F.

In medium bowl, combine flour, baking powder and salt. In large bowl, beat butter and sugar until light and fluffy. Beat in egg and extracts. Add flour mixture to butter mixture, 1 cup at a time, mixing after each addition. Do not chill dough.

Divide dough into 2 balls. On a floured surface, roll each into a circle approximately 12 in. diameter and 1/4 in. thick. Dip cookie cutter in flour before each use.

Bake cookies on ungreased cookie sheet 6-7 minutes or until cookies are lightly browned.

Makes about 3 dozen 3 in. cookies.

## LEMON CUT-OUTS

Substitute 1/2 teaspoon lemon extract for almond extract. Stir 3 tablespoons lemon zest (about 3 lemons) into cookie dough with flour mixture.

## PEPPERMINT CUT-OUTS

Add 1/4 cup peppermint crunch sprinkles or finely crushed peppermint candies to cookie dough with flour mixture.

## COCONUT CUT-OUTS

Add 1 cup toasted shredded coconut, finely chopped, to cookie dough with flour mixture.

## CARROT CUT-OUTS

Add 1/4 teaspoon ground cinnamon, 1/4 teaspoon ground nutmeg, and 1/4 teaspoon ground cloves to flour mixture. Add 1 1/4 cups finely grated carrots and, if desired, 1/4 cup finely chopped walnuts to cookie dough with flour mixture.

## CHOCOLATE ORANGE CUT-OUTS

Add 3 squares (3 oz.) unsweetened chocolate, melted and cooled, to butter mixture before adding flour mixture. Stir 2 tablespoons grated orange zest into cookie dough with flour mixture.

# Royal Icing

## INGREDIENTS

- 3 tablespoons Wilton Meringue Powder
- 4 cups sifted confectioners' sugar (about 1 pound)
- 6 tablespoons water\*

## INSTRUCTIONS

Beat all ingredients with electric mixer at low speed for 7-10 minutes (10-12 minutes at high speed for portable mixer) until icing forms peaks. Makes about 3 cups.

\*When using large countertop mixer or for stiffer icing, use 1 tablespoon less water.

Thinned Royal Icing: To thin for pouring, add 1 tablespoon water per cup of royal icing. Use grease-free spoon or spatula to stir slowly. Add 1/2 teaspoon water at a time until you reach proper consistency.

# Color Flow Icing

(full-strength for outlining)

## INGREDIENTS

- 1/4 cup + 1 teaspoon water
- 4 cups sifted confectioners' sugar (about 1 pound)
- 2 tablespoons Color Flow Mix

## INSTRUCTIONS

With electric mixer, using grease-free utensils, blend all ingredients on low speed for 5 minutes. If using hand mixer, use high speed. Color flow icing "crusts" quickly, so keep bowl covered with a damp cloth while using. Stir in desired icing color. Makes about 2 cups.

Thinned Color Flow: To fill an outlined area, the recipe above must be thinned with 1/2 teaspoon of water per 1/4 cup of icing (just a few drops at a time as you near proper consistency). Use grease-free spoon or spatula to stir slowly. Color flow is ready for filling in outlines when a small amount dropped into the mixture takes a count of 10 to disappear.

Note: Color flow designs take a long time to dry, so plan to do your color flow piece at least 1 or 2 days in advance.

# Sugar Cookies (for non-stick pans)

## INGREDIENTS

- 1 cup (2 sticks) butter, softened
- 1 1/2 cups granulated sugar
- 1 egg
- 1 1/2 teaspoons Wilton Pure Vanilla Extract
- 1/2 teaspoon Wilton No-Color Almond Extract (optional)
- 2 1/4 cups all-purpose flour
- 1 teaspoon salt

## INSTRUCTIONS

Preheat oven to 350°F. Lightly spray pan cavities with vegetable pan spray.

In large bowl, use electric mixer at medium speed to beat butter and sugar until well blended. Beat in egg and extracts; blend well. Combine flour and salt; add to butter mixture and beat until well blended.

Press dough into cavities, filling 2/3 full. Bake 9-10 minutes or until light brown around edges. Cool in pan 5 minutes. Turn pan over; lightly tap to remove cookies. Cool completely on cooling grid.

Makes about 3 dozen cookies.

