

# Cookie Making Party!

December, 2007

## Tips for a successful cookie making party (age 2+)

- Set up a "station" for each child to work at. Have 1 cookies sheet for each two children to share
- Make sure to have enough cookie cutters so everyone has one at the same time
- Get creative with your toppings for the cookie. Hit up the dollar store and seasonal candy isles
- Pre-roll dough and store in-between pieces of parchment paper. This eliminates the flour mess and the impatient kids have. If you want, leave one or two balls of dough to roll out with the help of anyone who needs help
- Have some cookies already cooked so there is no lag time between cutting out and frosting
- Make sure you have enough frosting bowls to have one for each child
- Have kids decorate their cookies over paper plates to catch all the sprinkles

## Sugar Cookie Recipe

1 ½ cups white sugar  
 2/3 cups butter  
 2 eggs  
 4 cups flour  
 2 ½ tsp baking powder  
 4 tsp milk  
 1 tsp vanilla

Cream the sugar, butter, eggs and vanilla. Mix the remaining ingredients in a small bowl. Add the flour and the milk, alternating a ¼ of the flour with a tsp of milk until mixed.

Chill for 3-4 hours before rolling. Preheat oven to 350. Roll out and cut on well floured surface. Cook for 8-10 minutes.

## Icing Recipe

¼ cup water  
 4 ½ tsp light corn syrup  
 1 ½ tsp shortening  
 1 – 16oz package powdered sugar (4 ½ cups)  
 Food coloring of your choice

Combine the ¼ cup water, corn syrup and shortening in a small saucepan; cook and stir just until warm and shortening is melted. Transfer to a bowl. Add the powdered sugar; beat with an electric mixer on low speed until combined. Add water, 1 tsp at a time, beating on high until frosting is smooth and spreadable. Divide into portions, one portion for each desired color. Color with food coloring. Makes about 1 ½ cups



Come to our cookie making party!

Thursday, December 16<sup>th</sup>  
 2:00 pm – 4:00 pm

1234 Main Street  
 Your Town, State

RSVP by December 12<sup>th</sup>  
 555.1234 or [rsvp@email.com](mailto:rsvp@email.com)



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