

Fun for Kids

HOLIDAY ORNAMENTS

1 cup butter	3¼ cups sifted flour
2 teaspoons vanilla extract	1 teaspoon baking powder
1¼ cups sugar	½ teaspoon salt
2 eggs	

Cream butter with vanilla. Gradually add sugar, beating until fluffy. Add eggs, one at a time, beating thoroughly. Mix flour, baking powder and salt. Slowly add to creamed mixture, mixing until blended. Refrigerate dough for 1 hour.

Roll out dough onto floured surface. Roll the cookie roller over the dough. Transfer to ungreased cookie sheet. Insert a 1-inch piece of straw or piece of macaroni into the top of each shape. Bake.

After baking, gently twist out the straw, leaving a hole for ribbon or cord to be pulled through after decorating. Prepare the icing (below) and decorate the cookies when cooled. After drying, they are ready to hang.

temperature: 400° F

baking time: 6-8 minutes

yield: 60 cookies

ICING

1 cup confectioners' sugar	1 tablespoon milk or cream
½ teaspoon vanilla extract	food coloring

Combine sugar and vanilla. Blend in milk or cream until icing is an easily-spreadable consistency. Color with desired amount of food coloring.

yield: approx. 1 cup