

# All Hail The King This Father's Day



Recipe and Photo Courtesy of Wilton Industries, Inc.

(NAPSA)—This Father's Day, grill Dad a great meal, then "crown" him with a giant cookie for dessert.

Mom and the kids can make the regal cookie. It's simple. Just press a basic sugar cookie dough into the Crown Pan, bake and cool. The top of the crown is piped with golden icing (white decorator icing tinted with golden-yellow color) and studded with precious chocolate candy gems. A fluffy white icing showcases the bottom border.

Cut into pieces to serve. It is large enough for 15—so if Dad is also Granddad and the extended family is celebrating with you, you're covered.

For other ways to pay tribute to Dad, visit [www.wilton.com](http://www.wilton.com).

## King-For-A-Day Cookie Crown

*Makes 1 large cookie;  
about 15 servings*

- 2¾ cups all-purpose flour**
- 2 teaspoons baking powder**
- 1 teaspoon salt**
- 1 cup unsalted butter, softened**
- 1½ cups granulated sugar**
- 1 egg**
- 1½ teaspoons vanilla extract**
- ½ teaspoon almond extract**

- 1 can (16 oz.) white ready-to-use decorator icing**
- Golden Yellow Icing Color**
- Regular and mini candy-coated chocolate candies**

**Preheat oven to 375° F.**

**In bowl, combine flour, baking powder and salt. In large bowl, cream butter with 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. Press into bottom of ungreased Crown Pan.**

**Bake 15-20 minutes or until edges of cookie are lightly browned. Cool in pan 10 minutes. Remove from pan and cool completely. Place cooled cookie on foil-wrapped cake board or large serving platter.**

**Tint ½ cup buttercream icing yellow. Spatula ice bottom area of crown with buttercream icing for a fluffy look. Attach candy. Outline top crown edges in yellow icing with Tip #8; attach candy.**

Wilton Products: Crown Pan, Fanci-Foil Wrap, Cake Board, White Ready-To-Use Decorator Icing, Golden Yellow Icing Color, Round Decorating Tip #8.