

# Bake Some Family Fun With These Charming Treats

(NAPSA)—You and your family can have fun indoors by creating these tasty and charming treats. Kid-friendly Sugar Cookies on a Stick and unique Homemade Marshmallow recipes are totally customizable and perfect winter treats; each can be made to include your family's favorite flavors, shapes or colors.

The secret to making these tasty sweets is to use Karo Syrup. In cookies, it helps maintain freshness, and in marshmallows, it helps control sugar crystallization, which keeps them smooth and creamy.

## Sugar Cookies on a Stick

*Prep time: 20 minutes*

*Bake time: 8 to 10 minutes*

*Chill time: 1 hour OR overnight*

*Yield: 20 cookies*

- 1½ cups sugar
- 1 cup shortening
- 2 eggs
- ¼ cup Karo Light Corn Syrup
- 1½ teaspoons vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon Argo Baking Powder
- ½ teaspoon salt
- Craft sticks

Combine sugar and shortening in a large bowl. Beat at medium speed with electric mixture until well mixed. Add eggs, corn syrup and vanilla. Beat until well blended and fluffy. Gradually add flour, baking powder and salt to creamed mixture at low speed. Mix until well blended. Wrap dough in plastic wrap. Chill dough at least 1 hour before using. Keep refrigerated until ready to use. Preheat oven to 375° F. Cover baking sheet with parchment paper. Shape dough into walnut-size balls. Push craft sticks into the center of



**Kid-friendly cookies on a stick are almost as easy to make as they are fun to eat.**

each ball. Place balls, with stick parallel to the baking sheet, 3 inches apart. Flatten cookies into 2½-inch circles. Bake cookies for 8 to 10 minutes, or until slightly browned around the edges. Don't overbake. Let cool on baking sheet for 5 minutes before placing on wire rack to cool completely. When cookies are cool, wrap in plastic wrap and tie with a ribbon OR place in airtight container.

## Homemade Marshmallows

*Prep time: 45 minutes*

*Cool time: 4+ hours*

*Yield: 6 dozen medium marshmallows*

- 1 cup room temperature water, divided
- ⅛ teaspoon salt
- 3 envelopes unflavored gelatin
- 2¼ cups sugar
- 1 cup Karo Light Corn Syrup
- 2 teaspoons vanilla extract
- 1 cup powdered sugar
- 1½ teaspoons Argo Corn Starch

Combine ½ cup water, salt and gelatin in large bowl of a stand mixer. Stir and set aside. Combine remaining ½ cup water, sugar and corn syrup in



**Homemade marshmallows can add extra warmth to a cup of hot chocolate.**

a large saucepan over medium heat. Bring to a boil, stirring frequently. Using a candy thermometer, cook until mixture reaches 240° F or soft ball stage. Gradually pour the hot syrup over the gelatin mixture with the mixer on low. Turn the mixer on its highest speed and beat for 8 minutes. Add vanilla and beat an additional 2 minutes. The mixing bowl will get very full. The marshmallows will become very thick, white and shiny. Spread mixture onto greased baking sheet with sides. For thicker marshmallows, use a 13 x 9-inch pan. Let marshmallows cool at least 4 hours or overnight. Combine powdered sugar and corn starch in a shallow pan. Cut the marshmallows into bite-size pieces with a sharp knife or scissors, dropping one at a time into the powdered sugar. Toss to coat well. Store marshmallows in an airtight container in a cool place. Best used within 1 month.

## Learn More

For flavor ideas and design variations, check out the recipes on [www.KaroSyrup.com](http://www.KaroSyrup.com).