

Holiday Baking

Baking Cookies—An Afternoon Activity That Kids Love

(NAPSA)—Baking cookies with your kids and their friends is not only fun, it's a nice way to spend quality time together. Remember to take your time. Cooking with kids is as much about the process as it is about the end result. And, the end result in this case is a batch of holiday cookies that are as good to look at as they are to eat.

SNOWMAN AND TREE CUTOUT COOKIES

(Submitted by J. Gottfried from Ohio)

Prep time: 45 minutes

Bake Time: 7 to 8 minutes per batch

Makes: 3 to 4 dozen cookies



Cooking with kids is as much about the process as it is about the end result. The idea is to have fun and spend a nice afternoon together.

Dough

- 1½ cups powdered sugar
- 1 cup butter OR margarine, softened
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 1 egg
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

Frosting

- 2½ cups powdered sugar
- ¼ cup water
- 4 teaspoons meringue powder
- ¼ cup Karo® Light Corn Syrup
- Green food coloring
- Assorted decorations
- ¼ cup semisweet chocolate chips, melted

For dough, mix sugar, butter, vanilla, almond extract and egg in large bowl. Stir in remaining ingredients. Cover and refrigerate until dough is completely chilled.

Preheat oven to 375°F. Divide dough in half. Roll each half ¼-inch thick on lightly

floured surface. Cut into snowman and tree shapes using cookie cutters. Place on lightly greased baking sheet. Bake until edges are light brown, about 7 to 8 minutes. Remove from baking sheet and cool on wire rack.

For frosting, beat sugar, water and meringue powder on low speed just until combined. Beat on high for 4 minutes or until soft peaks form. Add corn syrup; beat 1 minute longer.

Tint half of frosting with green food coloring. Frost cookies with green and white icing. Use melted chocolate to form snowmen's hats. Decorate and let stand until frosting sets.

Corn Syrup Tips

A question often asked is whether corn syrup serves any function in recipes besides sweetening?

Corn syrup serves different functions in different types of

products and in recipes. It controls sugar crystallization in candy, prevents the formation of ice crystals in frozen desserts, enhances fresh fruit flavor in jams and preserves, sweetens and thickens relishes. Corn syrup balances sweet and sour flavor profiles, and is therefore an ingredient in many Asian dishes.

When brushed onto baked ham, barbecued meats, baked vegetables or fresh fruit, it is an ideal glaze. Corn syrup helps hold moisture and maintains freshness longer in baked goods. Karo can also be poured over waffles, hot cereal and pancakes. Enjoy most of your favorite Karo recipes with Karo Lite Syrup that has 33 percent fewer calories and no high fructose corn syrup. This new product makes it okay to indulge in that favorite holiday treat or find a new treat that you can make all year-round. For best results in candy and no-bake cereal bars, use original Karo Light or Dark Corn Syrup.

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