



Cookies Add A Sweet Touch To The Fourth

(NAPSA)—People are making their Fourth of July festivities sparkle with patriotic cookies that taste as good as they look.

The Great American Home Baking Cookie Collection has created some star-studded cookies for Independence Day. The stars and skyrocket cookies may also be used as part of an edible centerpiece for your holiday celebration. This and other recipes can be found at www.cookingvillage.com.

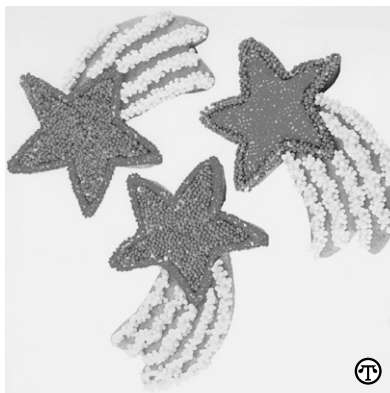
Shooting Stars

- 2 cups all-purpose
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup (1 stick) butter or margarine, softened
- $\frac{1}{3}$ cup granulated sugar
- 1 egg
- $\frac{1}{4}$ cup finely ground almonds
- 2 tablespoons honey
- $1\frac{1}{3}$ cups confectioners' sugar
- 2 tablespoons water
- 1 tablespoon meringue powder
- red and blue food colorings
- red, white and blue nonpareils

1. In a medium bowl, combine flour, baking powder and salt. In a large bowl, using a mixer set on medium, beat butter and granulated sugar until fluffy. Beat in egg, almonds and honey.

2. Gradually beat flour mixture into butter mixture. Shape dough into a disk; wrap in plastic wrap. Chill for 1 hour.

3. Preheat oven to 350°F. Roll dough to a $\frac{1}{4}$ -inch thickness. Using shooting-star cutter, cut out shapes. Place shapes on ungreased baking sheets.



Serve these starry cookies from the Great American Home Baking Cookie Collection after the fireworks or any other time.

4. Bake cookies until edges are lightly golden, 6-8 minutes. Place baking sheets on wire racks, cool slightly. Transfer shapes to racks; cool completely.

5. In a large bowl, using an electric mixer set on medium, beat confectioners' sugar, meringue powder and water until smooth. Remove 1 cup icing; set aside. Place remaining icing in a pastry bag fitted with a small writing tip.

6. Pipe outline of star with icing. Sprinkle icing with red or blue nonpareils.

7. Thin reserved icing with a little water. Using a spoon, fill in star with thinned icing.

8. Sprinkle icing with red or blue nonpareils. Pipe lines of icing on tail portion of star. Sprinkle with white nonpareils. Let icing set, about 30 minutes.

For more great recipes, go to www.cookingvillage.com.