



# Cooking With Kids

## Mixing Up Family Time In The Kitchen

(NAPSA)—If you're looking to cook up fun, new ways to spend time with your family—without spending a lot of dough—you may want to try baking cookies.

That's because the benefits of baking may include more than just the sweet results. For parents, baking can be an opportunity to work together with children and to encourage them to think creatively. For children, the basic math and science skills required by baking can serve as valuable learning experiences. Perhaps equally important, however, is that baking cookies can be fun. The kitchen can be a place where parents and children create memories that last a lifetime.

The Great American Home Baking Cookie Collection offers families easy-to-follow thematic cookie recipes through a monthly subscription.

Each month, subscribers will receive 12 easy-to-read recipe cards, 2 cookie cutters, 4 cookie templates and gourmet sugars that can lend a professional touch to family baking projects.

For a delicious holiday treat, try this cookie recipe for Edible Ornaments.

### Edible Ornaments

*Baking Time: 8-10 minutes*

*Makes about 3 dozen*

- 1 box (16 ounces) confectioners' sugar
- 2 tablespoons powdered egg white
- 6 tablespoons water
- assorted food colorings
- 1 package (18 ounces) refrigerated sugar cookie dough
- $\frac{1}{4}$  cup all-purpose flour
- $\frac{1}{4}$  teaspoon almond extract
- assorted color sugars

1. In a large bowl, using an electric mixer set on medium speed, beat sugar, powdered egg white and water until blended. Divide the icing among several small bowls; leave one bowl plain. Add food



For many families during the holidays, baking cookies cuts it. Above, edible ornaments from The Great American Home Baking Cookie Collection.

coloring to remaining bowls for desired colors. Cover bowls of icing until ready to use.

2. Preheat oven to 350°F. In a large bowl, mix refrigerated dough, flour and almond extract; stir until combined.

3. On a lightly floured surface, using a lightly floured rolling pin, roll dough to a  $\frac{1}{4}$ -inch thickness. Using the ornament templates, cut out shapes. Reroll scraps and continue cutting shapes, as needed.

4. Bake cookies until golden, 8-10 minutes. Transfer pan to a wire rack; cool about 10 minutes. Transfer cookies to wire racks; cool completely.

5. Scoop half of colored icings into pastry bags fitted with fine tips. Pipe icing outlines onto cookies, as desired; let icing dry, about 10 minutes.

6. Using a paintbrush and remaining icing in bowls, fill in piped outlines. Let dry completely, about 2 hours.

7. Using remaining icings in pastry bags, pipe dots or other designs onto cookies, as desired; sprinkle with colored sugars. Let cookies dry.

To order a free trial pack card, call 1-800-683-8115.