

Tips For Throwing A Cookie Swap



Bake a batch of Cherry Macadamia Oatmeal Cookies to share.

(NAPSA)—Hosting a cookie swap is a fun and fast way to enjoy a variety of cookies during the busy holiday season. The sweet get-togethers are a great way to spend time with family and friends, too. Here are three different parties to consider:

- **Bake and Bring Party**—A traditional cookie swap, where everyone bakes cookies at home and brings them to a central location to trade.

- **Make and Take Party**—Gather ingredients and friends to help each other bake up enough cookies for everyone to take home.

- **Cookie Decorating Party**—Bake batches of sugar or gingerbread cookies and invite friends to have fun decorating together.

Another time-saving tip is to line your cookie sheets with Reynolds Parchment Paper. It has a non-stick coating so cookies slide right off. There's no need to add extra grease or spray, and because you bake right on the paper, cleanup is a breeze.

For details on hosting each party, visit www.reynoldsparchment.com.

CHERRY MACADAMIA OATMEAL COOKIES

Reynolds Parchment Paper

1½ cups flour
1 teaspoon baking soda

½ teaspoon salt
1¼ cups packed brown sugar
1 cup butter, softened
½ cup sugar
2 eggs
2 tablespoons milk
2 teaspoons vanilla extract
2½ cups quick oats, uncooked
1 pkg. (12 oz.) chocolate chunks
1 cup chopped macadamia nuts
½ cup maraschino cherries, well drained and quartered
1 cup powdered sugar
2-3 tablespoons water

Preheat oven to 375°F. Line 2 cookie sheets with Reynolds Parchment Paper. Combine dry ingredients on another sheet of parchment paper.

Beat butter and sugars until light and fluffy. Beat in eggs, milk and vanilla.

Gradually add flour mixture, mixing on low until blended. Stir in oats, nuts, chocolate and cherries. Drop by tablespoons onto parchment-lined cookie sheets.

Bake 10 to 12 minutes. Slide parchment paper with cookies onto wire rack to cool. Mix powdered sugar and water; drizzle cooled cookies on parchment paper. Makes 3-4 dozen.