



Cookin' Fun

Cat in the Hat Sugar Cookies

1/2 cup margarine, chilled
1 cup plus 2 tablespoons sugar
2 eggs
1 1/2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
Vanilla or Cookie Icing (recipes follow)



Preheat oven to 350 degrees F. Cream margarine and 1 cup sugar until smooth. Add eggs and vanilla extract. Mix flour, baking powder and salt in separate bowl and set aside. Gradually add dry ingredients to sugar mixture, stirring until dough forms. Wrap in wax paper. Chill or freeze until firm.

Roll small portions of dough on lightly floured surface to 1/4 inch thickness. Cut using hat-shaped cookie cutters, or similar. Bake on ungreased cookie sheet for 8 to 10 minutes. Cool on rack. Decorate with wide stripes white and red-colored vanilla or cookie icing. Makes 5 dozen cookies.

For dairy free version: Use dairy-free margarine.

For wheat-free version: Substitute 1 3/4 cups sweet rice flour and 1/2 cup tapioca flour for all-purpose flour.

For egg-free version: Substitute 3 teaspoons powdered egg replacer mixed with 1/4 cup water for eggs.

Vanilla Icing:

4 cups confectioners' sugar
1/2 cup margarine, softened
1/4 cup milk
3 teaspoons vanilla
Red food coloring

Cream sugar and margarine. Add milk and vanilla extract; beat until smooth. Divide in half; use red dye to color one half to desired shade.

For dairy free version: Use dairy-free margarine and dairy-free milk.

No substitutions needed for wheat and eggs.

Cookie Icing:

2 cups confectioners' sugar
1/4 cup water
Red food coloring

Mix confectioners' sugar with water until smooth. Divide in half; use red dye to color one half to desired shade.



Crunchy Nacho Dogs

1 can (8 ounces) Pillsbury® refrigerated crescent dinner rolls or
1 can (8 ounces) Pillsbury® Crescent Recipe Creations®
refrigerated seamless dough sheet
4 slices (3/4 ounce each) American cheese
4 hot dogs
1 tablespoon milk
1/2 cup crushed nacho cheese-flavored tortilla chips

Heat oven to 375°F. Lightly grease cookie sheet. If using crescent rolls: Unroll dough; separate dough into 4 rectangles. Firmly press perforations to seal. If using dough sheet: Unroll dough; cut into 4 rectangles. Place cheese slices on rectangles; place hot dog in center of each. Fold short sides of dough over hot dogs; roll up each. Press edges to seal. Brush rolls with milk; roll in crushed chips. Place rolls, seam side down, on cookie sheet. Bake 15 to 22 minutes or until deep golden brown. If desired, serve with ketchup, salsa or sour cream.

Rules For The Kitchen!

1. Always ask an adult if you can use the kitchen.
2. Have all the ingredients before you start.
3. Wash your hands before you touch food.
4. Wear an apron or towel to keep your clothes clean.
5. Always clean up when you are finished.