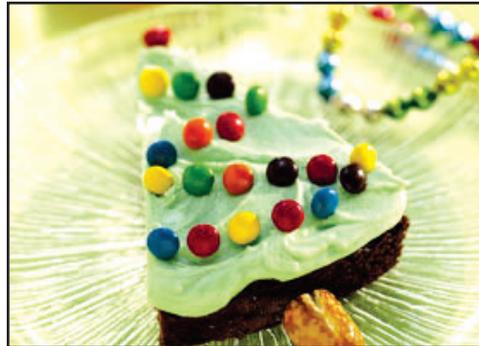


Cookin' Fun

Christmas Tree Brownies

Brownies:
1 package chocolate chunk brownie mix
3 tablespoons water
1/2 cup vegetable oil
2 eggs
Candy-coated chocolate candies
8 pretzel nuggets



Vanilla Butter Frosting:
1/2 cup butter or margarine, softened
2 cups powdered sugar
1 teaspoon vanilla extract
1 to 2 tablespoons milk
3 or 4 drops green food color

Preheat oven to 325 degrees F. Grease bottom only of round pan, 9 x 1 1/2 inches, with shortening. Make the brownie mix as directed on package, using water, oil and eggs. Pour into prepared pan. Bake 50 to 55 minutes or until toothpick inserted 2 inches from side of the pan comes out almost clean. Cool completely, about 1 hour.

In a medium bowl, beat butter, powdered sugar and vanilla extract with a spoon until smooth. Stir in milk until spreadable. Stir in food color. Spread frosting evenly over brownies.

To serve, cut into 8 wedges. Decorate wedges with candies to look like Christmas tree lights. Center pretzel nugget on bottom edge of each brownie wedge for tree trunk.



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.

Holiday Snickerdoodles

2 tablespoons decorative red sugar
1 tablespoon ground cinnamon
2 tablespoons decorative green sugar
1 1/2 cups sugar
1/2 cup shortening
1/2 cup butter or margarine, softened
2 eggs
2 3/4 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/4 teaspoon salt



Preheat oven to 400 degrees F. In a small bowl, mix red sugar and 1 1/2 teaspoons of the cinnamon and then set aside. In another small bowl, mix green sugar and remaining 1 1/2 teaspoons cinnamon and set aside.

In a large bowl, beat sugar, shortening, butter and eggs with electric mixer on medium speed, or mix with spoon. Stir in flour, cream of tartar, baking soda and salt.

Shape the dough into 3/4-inch balls. Roll in sugar-cinnamon mixtures. Place about 2 inches apart on ungreased cookie sheet.

Bake 8 to 10 minutes or until centers are almost set. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

White Air Cookies

2 large egg whites
1/4 teaspoon salt
Pinch cream of tartar
3/4 cup granulated sugar
2 cups (12 ounce package) Semi-Sweet Chocolate Morsels
1 package red and/or green sprinkles (optional)



Preheat oven to 300 degrees F. Grease or line baking sheets with parchment paper. Beat egg whites, salt and cream of tartar in a small mixer bowl until soft peaks form. Gently fold in the morsels 1/2 cup at a time. Drop by level tablespoon onto the prepared baking sheets. Sprinkle lightly with sugar. Bake for 20 to 25 minutes or until meringues are dry and crisp. Cook on baking sheet for 2 minutes, then remove to wire racks to cool completely. Store in an airtight container.