

Tasty Tree Ornaments

> FOR DECORATIONS that are good enough to eat, bake cookies cut out in the shapes pictured here, then hang them on your tree.

CHRISTMAS COOKIES

2-1/2 cups sifted allpurpose flour teaspoon double-act-ing baking powder teaspoon salt cup granulated sugar

1/2 cup shortening 1/4 cup margarine or butter, softened

①

9

eggs teaspoon vanilla extract

Sift sifted flour with baking powder and

a large bowl, mix sugar, shortening, margarine, eggs and vanilla until creamy. Add flour mixture; stir until well blended. Refrigerate for at least two hours.

On a floured large cookie sheet, roll out one fourth of the dough, 1/4-inch thick, with a floured rolling pin. Keep the rest of the dough refrigerated. Cut out dough with cookie cutters or cut around cardboard patterns of the shapes pictured here. Press dough scraps into ball; refrigerate.

Use small paint brush to apply Cookie Paint (recipe follows) to cookies. Follow color key below. Paint to edges of cookies.

Bake cookies 6 to 8 minutes in preheated 400 F. oven. Cookies should be firm enough to remove to racks, but not brown. Cool.

Repeat with remaining dough.

Use cookie decorator in aerosol can to apply decorative frosting.

Makes about 24 cookies.

COOKIE PAINT

With fork, beat 1 egg yolk with enough food coloring to achieve desired color intensity. Be sure mixture is well-blended.

Prepare batches of paint in different colors-green, red, yellow and orange (mix red and yellow to make orange). It paint gets too thick on standing, beat in a few drops of water to make a good brushing consistency.

AFTER YOU use tracing paper to copy the shapes pictured above, your youngsters can color this page with crayons. Use tracings to make cardboard patterns. Place patterns on rolled-out dough; and cut around the with a sharp knife. Paint major areas with cookie paint. Use ornamental icing for features and trimming

COLOR KEY: 1 is tan, 2 green, 3 yellow, 4 brown, 5 pink, 6 orange, 7 red

Distributed by King Features Syndicate