

Trim The Tree With Snowflake Cookies

(NAPSA)—Cookie baking is one holiday tradition that most of us are reluctant to give up, even if it means making just one special cookie. Since kids love to help with holiday projects, plan now to set aside one weekend afternoon and bake beautiful snowflake-shaped cookies that can be used as tree ornaments or as gifts for favorite teachers.

Sparkling Snowflake Cookies were developed in the Quaker Kitchens to be extra-easy. A packaged cake mix limits the number of ingredients needed to five, and these are mixed by hand in a single bowl. Rolled oats add a naturally nutty flavor to these buttery cookies.



SPARKLING SNOWFLAKE COOKIES

About 2½ Dozen

- 1 pkg. (18.25 oz.) white cake mix
- ½ pound (2 sticks) butter, softened
- 1 large egg
- 1 tsp. vanilla
- 2 cups Quaker oats (quick or old-fashioned, uncooked)
- Assorted sugars, candy sprinkles, decorator icing

Heat oven to 350°F. In large bowl, combine *half* the dry cake mix with butter, egg and vanilla; mix thoroughly with large spoon. Stir in remaining cake mix and oats; mix well. Divide dough in half. On well-floured surface using a well-floured rolling pin, roll each half ⅛ to ¼-inch thick. Cut dough with 3-inch snowflake or other large holiday cookie cutter. Place about 1-inch apart on ungreased cookie sheets. Sprinkle with sugar, if desired. For ornaments, poke a hole at the top of each cookie with drinking straw. (Repeat immediately after baking if hole closes.) Bake 6 to 8 minutes or just until set (centers may still be soft). Carefully remove to wire rack; cool completely. Decorate unsugared cookies with frosting and sugar or candy sprinkles.