

Sharing The Fun Of Baking

(NAPSA)—Baking cookies is one of the easiest activities that families can do together. So round up the troops, head for the kitchen, and turn your baking into a group affair. Your children and the kids next door will have great fun learning to make cookies. Whether cookies are made for gifts or to fill your own cookie jar, the results will be pleasing.

The following recipe can provide you with lots of family fun without spending hours in the kitchen. Having the pantry filled with baking needs such as cookie mixes and miniature candies will also allow you to bake on a moment's notice.

For more recipes, decorating and family fun activities, go to www.marsbrightideas.com/cookies.

Snickers Surprises

- 2 sticks butter (softened)
- 1 cup creamy peanut butter
- 1 cup light brown sugar
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 3½ cups all-purpose flour (sifted)
- ½ teaspoon salt
- 1 teaspoon baking soda
- 1 bag Snickers Miniatures Powdered Sugar
- 1 bag Dove Milk or Dark Chocolate Promises, optional

Combine butter, peanut butter and sugars using a mixer on a medium to low speed until light and fluffy.

Slowly add eggs and vanilla until thoroughly combined. Then mix in flour, salt and baking soda.



Cover and chill dough for 2 to 3 hours.

Unwrap each Miniature.

Remove dough from refrigerator. Divide into 1-tablespoon pieces and flatten.

Place one Miniature in the center of each piece of dough.

Form dough into a ball around each Miniature.

Place on a greased cookie sheet and bake at 325° F for 10 to 12 minutes. (Baking time and temperature may need to be adjusted if using more than 1 tablespoon of dough per cookie.)

Let cookies cool on baking rack or waxed paper. Sift powdered sugar on top of cookies.

(Hint: Spruce up Snickers Surprises by drizzling melted Milk or Dark Chocolate Promises over top of each cookie. Recipe can also be made with 1 batch of prepared peanut butter cookie dough.)

This recipe and others can be found on www.marsbrightideas.com/cookies.

Makes 2 dozen cookies.