

# HOLIDAY BAKING WITH YOUR KIDS

(NAPSA)—Kids love to help with holiday preparations, especially those that let them use their creativity. Baking up some tasty holiday treats together delivers the gift of memories and a delicious gift to share with family and friends.

Even the smallest tots will be able to help with *Holiday Cookie Surprises*. The buttery, melt-in-your-mouth oatmeal cookie dough is molded around a candy-coated chocolate piece, gumdrop or other sweet “surprise,” then rolled in colored sugar crystals or sprinkles and baked.

For gift giving, make cookie bundles—arrange cookies in the center of a square of food-safe wrap, form into a bundle and tie with a ribbon.



## HOLIDAY COOKIE SURPRISES

*About 4 Dozen Cookies*

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| <b>1 cup (2 sticks) butter,<br/>softened</b>             | <b>or old fashioned,<br/>uncooked)</b>                   |
| <b><math>\frac{3}{4}</math> cup powdered sugar</b>       | <b><math>\frac{1}{4}</math> teaspoon salt (optional)</b> |
| <b>1 egg</b>   | <b>Approx. 48 assorted bite-<br/>size candies</b>        |
| <b>1 teaspoon vanilla</b>                                | <b>Colored sugar or sprinkles</b>                        |
| <b>2 cups all-purpose flour</b>                          |  |
| <b><math>1\frac{1}{4}</math> cups Quaker oats (quick</b> |  |

Heat oven to 325°F. Beat butter and sugar until creamy. Add egg and vanilla; beat well. Add combined flour, oats and salt; mix well. Shape dough into 1-inch balls. Press candy piece into center of each ball; shape dough around candy so it is completely hidden. Roll cookies in colored sugar until evenly coated. Place  $1\frac{1}{2}$  inches apart on ungreased cookie sheets. Bake 14 to 17 minutes or until set. Cool completely on wire rack. Store tightly covered.