

# Holiday Baking

## Ring In The Season With Festive Wreath Cookies

(NAPSA)—There are many sweet ways to spread seasonal joy with cookies. You can give them, exchange them and even use them to decorate the holiday buffet table.

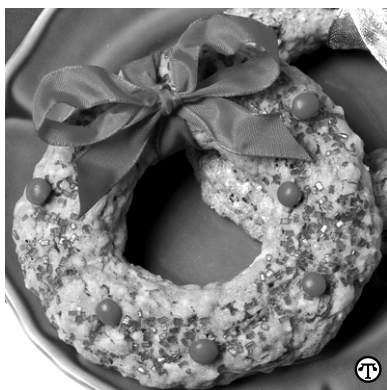
To make cookie baking a family affair, enlist the kids in measuring and stirring the ingredients, then prepping the cookie sheets. While the cookies bake, set up a decorating station with candies, icing and writing gels.

This recipe begins with a popular cookie made special for the season. Raisin oatmeal cookies are one of the most popular cookies made all year long, according to the experts at Sun-Maid Growers.

The kids can roll and shape the dough into wreaths, then dip into candy sprinkles, easy activities for small hands. Piping wreath designs onto cooled cookies can easily be turned into a party activity. Once finished the cookie wreaths can even be tied with ribbons for the children to hang them on an artificial tabletop tree.

### Raisin Oatmeal Wreath Cookies

- ¾ cup butter or margarine, softened**
- ¾ cup packed brown sugar**
- ¼ cup granulated sugar**
- 1 large egg**
- 1 tablespoon milk**
- 1 teaspoon vanilla**
- 1½ cups all-purpose flour**
- 1 teaspoon cinnamon**
- ½ teaspoon baking soda**
- ¼ teaspoon salt**
- 2½ cups old-fashioned oats**
- 1 cup Sun-Maid Natural Raisins**
- Colored sprinkles and candies for decorating**
- Writing gels or royal icing**
- 10 yards 3/8-inch ribbon**



**Make baking a family affair. When you bake cookies, kids can measure and stir.**

**In large bowl beat butter, brown sugar, granulated sugar, egg, milk, and vanilla until light and fluffy.**

**In separate bowl combine flour, cinnamon, baking soda and salt. Add to butter mixture and mix well. Stir in oats and raisins.**

**Chill dough one hour or until firm. Roll a piece of dough on a lightly floured surface to form a ½-inch-wide rope, 6 inches long. Form a circle and pinch ends together. Dip tops of cookies into a dish of colored sprinkles, pressing gently into dough.**

**Place on a greased or parchment-lined baking sheet. Bake in preheated 350° F oven for 12-14 minutes until golden brown. Remove from cookie sheets, cool on wire racks. Makes about 3 dozen.**

**Pipe wreath designs onto cooled cookies using royal icing or purchased writing gels. When set, cut ribbon into 10-inch lengths and tie each wreath with ribbon bow.**