**Baking Cookies Can Be a Family Project**

### What’s Christmas Without Santa?

**Step 1.**
Start with 2 slices of ¼-inch thick cookie dough.
Use any cookie recipe.
Cut slices as shown.

**Step 2.**
Follow the pictures to make face.
Add raisin eyes and nose before baking.

**Step 3.**
Bake at 350°F for 10 to 12 minutes.

**Step 4.**
Cool.
Decorate with icing if you want to.

### Angels Are In!

**Step 1.**
Start with 2 slices of ¼-inch thick cookie dough. Cut slices as shown.

**Step 2.**
Roll ¼ of one slice into a ball.
Then flatten it for the head.
Make eyes and mouth with raisins.
Follow the pictures to make the body.

**Step 3.**
Bake at 350°F for 10 to 12 minutes.

**Step 4.**
Cool.
Decorate with icing if you want to.

### Let It Snow, Let It Snow, Let It Snow!

**Step 1.**
Start with 2 slices of ¼-inch thick cookie dough.
Cut slices as shown.

**Step 2.**
Roll the two halves into balls.
Then flatten them.
Add eyes and buttons with raisins.
Make a nose and mouth with maraschino cherry.

**Step 3.**
Bake at 350°F for 10 to 12 minutes.
Cool.
Dear Friend,

Katie comes to you from your county Extension office. We can tell you many things about feeding and caring for your family. Come by or call the Extension office for free booklets.

Katie

Holiday Cookies

Baking cookies is holiday fun in most homes. This year try some of these patterns.

- Use your favorite sugar, oatmeal, peanut butter, or molasses cookie recipe.
- Try a few ideas of your own:
  - Christmas tree
  - Wreath
  - Candy cane

This is a great family project. Cookies make great gifts.

Evelyn F. Crayton, Extension Foods & Nutrition Specialist

Your County Extension Agent can tell you more about this and can help you with other topics too. Call or visit.