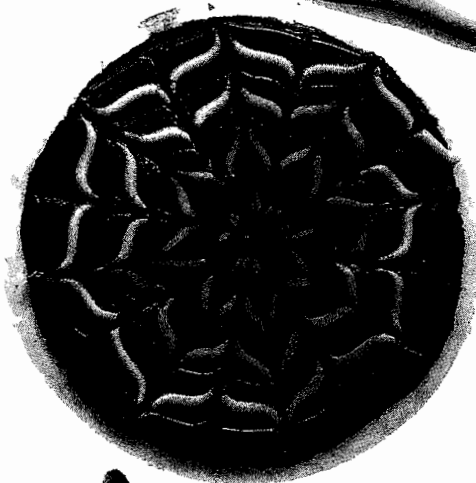
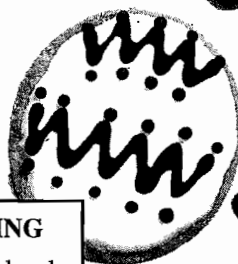
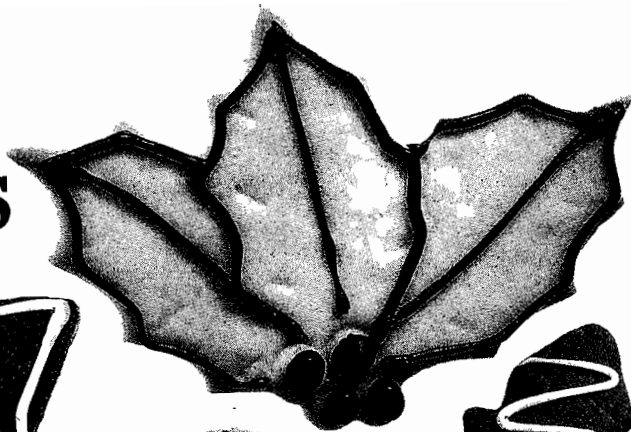


# SMALL WONDERS OUR BEST CHRISTMAS COOKIES



## ORNAMENTAL FROSTING

We used this easy-to-make, hard-drying frosting—tinted different colors with food coloring—to decorate our Noel Sugar Cookies and Gingerbread Cutouts, as seen on this page. Follow our suggestions or let your imagination run wild!

*1 16-ounce package confectioners' sugar*

*3 tablespoons meringue powder\**  
*assorted food colorings (optional)*

1. In bowl, with mixer at low speed, beat confectioners' sugar, meringue powder, and  $\frac{1}{2}$  cup warm water until mixture is stiff and knife drawn through it leaves a clean-cut path, about 7 minutes.

2. If you like, tint frosting with food colorings as desired; keep covered with plastic wrap to prevent drying out. With small metal spatula, artists' paintbrushes, or decorating bags with small writing tubes, decorate cookies with frosting. (You may need to thin frosting with a little warm water to obtain the right spreading or piping consistency.) Makes about 3 cups.

\*Meringue powder is available in specialty stores wherever cake decorating equipment is sold. Or, from Wilton Industries, 708-963-7100, extension 320.

