

RACE CARS COOKIE KIT



1 Prepare

Adults Preheat conventional oven to 350°.

Grease baking sheet with butter, margarine or cooking spray.

Kids Be sure to wash hands. Cooking can be messy work. You might want to wear a smock or apron.

2 Mix

Kids Combine sugar cookie mix with 1 large egg, 6 Tablespoons room temperature butter or margarine, and 2 Tablespoons water in large bowl. Stir well with fork until soft dough forms. With hands, work dry crumbs into dough and make a ball.

3 Shape

Kids Place dough onto lightly floured surface and turn to coat both sides. Use hands, rolling pin or sturdy plastic cup to flatten dough into a thin pancake - about 3/16 inch thick. Cut cookie dough into race cars and flags with the included cutters or create your own winning shapes!

HINTS: If dough feels sticky, refrigerate for 5 minutes.

To make rolling easier, add flour 1 teaspoon at a time if necessary.

4 Bake

Adults Bake for 9 - 13 minutes or until edges are golden. Oversized cookies may require longer baking time while thinner cookies bake quicker.

Kids While you wait, design your Race Car & Flag Cookies on paper with crayons & markers. Plus, you can do the **word search!**

5 Cool

Adults Remove cookies from oven and cool on baking sheet 1 minute. Move cookie creations to rack and cool completely.

6 Create

Adults Place bowl of water and paper towel next to each work area. Knead frosting pouch before using. Carefully cut corner or spout from pouch to form small opening. Shake the decorating pens to evenly distribute icings. Carefully cut tips from icing pens.

Kids Spread frosting on each cookie to create a speedy white canvas or draw delicious details. Frosting will harden in 15 minutes and dry completely in 30 minutes.