

WILTON Cookie Exchange

Issue #4

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Dear Editor,

We can't believe this is our last issue of *Cookie Exchange*!

For the finale, the experts at Wilton showcase decorating techniques, practical display ideas for hosting a cookie swap, and creative ways to package cookies as gifts for friends and family. Once the planning is done, be sure to take the Cookie Personality Test to see which cookies' "personality" traits best describe you! And remember, many of the recipes, tips and techniques in the book can be enjoyed all year-long!

May the cookie exchanges begin!

Happy Decorating!

Nancy Siler

VP Consumer Affairs & Public Relations
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TRY THIS!



Homemade Cookie Cones

Guests will love to scoop up their cookies in these creative cones! With all the paper and ribbon styles available, it's easy to create a variety of looks.

What you'll need:

Baked and decorated cookies, patterned card stock, [Cutter Bee scissors](#),

Deck the Halls - and Your Table!

Set the scene for a welcoming cookie exchange with these practical display tips to accompany jolly holiday music, scented holiday candles and hot cider simmering on the stove!



1. Set up three different tables: one for serving refreshments, one for exchanging cookies and one for decorating cookies.
2. Arrange the cookie-swap table so that all offerings can be seen and reached from at least two sides.
3. Use multi-tiered serving stands to keep various cookie designs in the spotlight and maximize tabletop space.

Enjoy the Day

Don't knock yourself out cooking entrees and mixing beverages; after all, this is a day devoted to sharing cookies and camaraderie. Opt for special spreads such as coffee and cake or cocktails and

tape, ribbon, streamers, hole punch, see-through bag

Instructions:

Cut a triangle from your favorite patterned stock; finish the bottom edge with an elegant scalloped look using Cutter Bee scissors. Curve the triangle into a cone (scalloped end at the opening) and tape, then circle with wide ribbon, topped by a narrow bow and streamers. Add a fun handle by threading ribbon through small punched holes and secure with knots. Fill with cookies in a see-through bag.

What's Your Cookie Personality?

We're down to our last cookie personality! You've met the *Tried-and-True Traditionalist*, the *More is Better Mama* and the *Hands-On Harriett*. Did any of their cookie traits match your persona? If the answer is no, give our last personality a try. And if the verdict is still out - there's only one way to know - with the Wilton COOKIE PERSONALITY TEST!

Prefer Making Bars? You're an Easy-Going Sally

You celebrate the season with Santa-like efficiency - lots to do, little time to do it. Tedious gift-wrapping is made manageable with the ease of a gift bag and tissue paper. And when it comes to holiday baking, a pan of bar cookies, like the *Cranberry Chocolate Bars* featured in this issue, does the trick.

canapes; keep the bill of fare on the light and savory side.



Say Thanks for Sharing

Present guests with a cookie-making memento - like a colorful [cookie cutter](#) - that's fun *and* functional. Place cheerfully wrapped or ribboned favors on a small table near the front door so guests will remember to tote them home. No matter the presentation, a cookie-themed gift will always remind guests of the wonderful time they shared at the cookie exchange.

Cookie Personality Test

Which cookies share the same "personality" traits as you? Read the questions below and select A, B, C or D as the answer that best describes you. Follow the directions at the end of the test to discover your cookie personality!

1. An ideal Saturday afternoon is spent...

- A. Juggling errands, appointments and social engagements
- B. Scrapbooking
- C. Getting ahead on holiday shopping...even if it's July
- D. On the couch with a good book

2. Your closet would be bare without...

- A. Bangles, earrings, necklaces, belts and bags!
- B. Handmade jewelry and hand-knit quilts
- C. Holiday sweaters
- D. Leggings and an oversized t-shirt

3. Your party style leans toward...

- A. Hitting all the hot spots in one night
- B. Potluck recipe swaps
- C. Seasonally-themed soirées
- D. House parties with close friends and good music

4. My preferred company is...

- A. 100 of my closest friends and family
- B. Craft club
- C. Those who shop together
- D. A loyal four-legged friend

5. Dinner should always include...

- A. Apps, Salad, Entrée and Dessert
- B. Finger foods - chicken tenders and/or nachos
- C. White tablecloths and a centerpiece
- D. Delivery

Other Easy-Going Sallys prefer these bars:
Raspberry Bars,
Butterscotch Chocolate Pecan Bars and *Grandma's Mincemeat Bars.*

Now that you've answered the five questions, tally up the number of A's, B's, C's and D's to determine your cookie "personality" and learn of other cookies that share the same traits!

If you scored...

Mostly A's - you're a *More is Better Mama*. You prefer a cookie with all the trimmings - icings, sprinkles, nonpareils - the works! Plain cookies just won't do. But a cookie dipped in chocolate or caramel coated in festive toppings does the trick. For your sweet tooth, give these blissful cookies a try: dipped and drizzled *Chocolate Chip Cookies*; iced and sprinkled *Melting Moments*; double-dipped *Potato Chip Cookies*, and crushed candy-tipped *Peppermint Ribbon Bars*.

Mostly B's - you're a *Hands-On Harriett*. To you, baking cookies should be as hands-on as the rest of your hobbies: knitting, gardening, and crafting. The best cookies are ones you can shape dough into balls, ropes or braids, or leave a personal touch, perhaps with a thumbprint! Get your hands on these recipes for cookies bound to make an impression! *Almond Snowballs, Nana's Knots, Peanut Butter Kiss Cookies, Thumbprint Cookies,* and *Grandma's S-Shaped Cookies*

Mostly C's - you're a *Tried-and-True Traditionalist*. A superfan of the holidays, for you, every day is a yuletide celebration. Your coveted holiday cookie cutter collection shares the closet with merry holiday sweaters. If it were up to you, the only cookies on earth would be the true classics of the season - such as gingerbread men, decorated holiday cut-outs, and snowballs. Keep the tradition alive with these jolly treats: *Classic Spritz Cookies, Sugar Cookies, Gingerbread Cookies* and *Candy Cane Cookies*.

Mostly D's - you're an *Easy Going Sally*. In your opinion, cookies should take on the same laid-back approach as your outlook on life - easy and carefree. Why spend time rolling, dropping or decorating when you can make a perfect bar cookie in half the time? You opt for a 13 x 9 in. baking pan of cookie goodness - cut and served without the stress of post-oven obligations. If only life were one big bar cookie, simple and sweet. (Psst, it can be with these fabulous bars!) *Cranberry Chocolate Bars, Butterscotch Chocolate Pecan Bars* and *Grandma's Mincemeat Bars*.

Cookie Basics: Decorating Techniques

From colorful treat toppings to shiny icings that really pop, follow these decorating techniques for merry cookies to exchange, give or enjoy with family.

Applying Sugars/Sparkles after Baking

Adding toppings after baking may be preferred when using larger sprinkles.



1. Brush cooled cookie with [piping gel](#).



2. Immediately add [sprinkles](#) or [sugars](#).

3. Let set before stacking or packaging.



Cookie Icing

[Wilton Cookie Icing](#) easily covers cookies with a shiny finish and dries for easy stacking. Warm icing following bottle directions and use this technique for perfect coverage!

1. Place cookie on cooling grid over cookie pan. Squeeze icing over cookie to cover completely.



2. Tap grid gently to remove any bubbles and allow excess icing to drip off cookie.



3. Add sprinkles if desired while icing is still wet. Icing sets in about one hour.



Applying Sprinkles/Sugars to Piped Icing

Your pretty icing accents will really stand out when you add a colorful treat topping to piped icing.

1. Pipe desired design onto cookie with royal or color flow icing.



2. Immediately sprinkle piped area with sugars or sparkles. Shake cookie to remove excess.



3. Let cookie completely dry before stacking or packaging.



Party Tip: Let Guests Be Creative

Decorating cookies at the exchange can really bring the crowd together. Set up a decorating station with plain cookies and all the icing, tools and trims needed to transform them. You'll need bags, tips and spatulas, tube icings and gels, [edible color markers](#) and plenty of sprinkles and sugars. Use the ideas and pictures in *Cookie Exchange* for inspiration!

Cranberry Chocolate Bars

Be sure to provide guests with a variety of holiday cookies - like biscotti, spritz and these oh-so easy bars presented in a festively decorated box!



INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 1/4 teaspoons baking powder
- 1/4 teaspoon salt
- 1 1/4 cups (2 1/2 sticks) butter or margarine, softened
- 3/4 cup granulated sugar
- 1/2 cup firmly-packed brown sugar
- 2 eggs
- 2 teaspoons [Wilton Pure Vanilla Extract](#)
- 1 1/2 tablespoons orange zest
- 2 1/4 cups uncooked quick oats
- 2 cups semi-sweet chocolate chips
- 1 1/4 cups coarsely chopped fresh or dried* cranberries
- 1/2 cup chopped pecans
- 1/4 cup additional chocolate chips, melted (optional)

INSTRUCTIONS

Preheat oven to 325 degrees Fahrenheit. Lightly spray 10 x 15 in. cookie pan with vegetable pan spray.

In small bowl, combine flour, baking powder and salt. In large bowl, beat butter and sugars with electric mixer until light and fluffy. Add eggs and vanilla; mix well. Add flour mixture and orange zest; mix well. Stir in oats, chocolate chips and cranberries. Spread into prepared pan. Top with pecans.

Bake 30-35 minutes or until edges are light golden brown. Cool completely in pan on cooling grid. If desired, drizzle with melted chocolate. Cut into bars.

Makes about 48 bars.

**If using dried cranberries, soak in hot water 10-15 minutes to soften before adding to cookie dough. Drain before use.*

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