

WILTON Cookie Exchange

Issue #1

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Jolly Gel Cookies

Get back to basics with a simple cookie cutter recipe decorated with icing and sprinkles!

COOKIE:

Holiday Cookie Cutters, Cookie Sheet, Cooling Grid

RECIPE:

Roll-Out Cookies (see below)

ALSO:

Sparkle Gel in various colors; Christmas Nonpareils; Spring Confetti Sprinkles; White Sparkling Sugar

INSTRUCTIONS:

Prepare and roll out dough. Cut cookies using cutters

Dear Editor,

Welcome to the first issue of a four-part series highlighting delicious recipes, festive cookie designs and fun party ideas from Wilton's new book, *Cookie Exchange*.

Whether hosting a cookie exchange or simply attending, this book focuses on every detail necessary to kick off the season with a delicious celebration! In this issue we cover must-haves for invitations, a traditional cookie recipe and basic icing techniques. Plus, find out if you're a match with our featured "Cookie Personality." Enjoy!

Happy Decorating!

Nancy Siler

VP Consumer Affairs and Public Relations

Wilton Industries, Inc.

Cookie Exchange Checklist

Make it simple with appetizers and drinks - or make it a meal. With the right plan in place, guests will leave with many great memories. Use this checklist to keep on track for the countdown to the cookie exchange.

FOUR WEEKS AHEAD

Call friends to check availability
Finalize date and time

THREE WEEKS AHEAD

Buy or create invitations
Send by mail or email

TWO WEEKS AHEAD

Prepare a menu
Bake and freeze cookies ahead

ONE WEEK AHEAD

Finalize menu
Shop for food and beverages
Decorate the house
Confirm number of guests attending

THE DAY BEFORE

Prepare as many appetizers/entrees as possible and refrigerate
Set up tables for exchange, buffet
Defrost frozen cookies; add icing and decorations

DAY OF COOKIE EXCHANGE

Finish foods and beverages for buffet
Set cookies on exchange table
Greet guests and enjoy the day!



from set; bake and cool. Pipe in sections with Sparkle Gel. On tree, position confetti from the Spring assortment. Sprinkle wreath with nonpareils and hat trim with Sparkling Sugar.

What's Your Cookie Personality?

'Tis the season to channel your inner snickerdoodle or gingerbread man and find out which holiday cookie best describes you. How does it work? In each issue we'll explain the personality of the featured recipe (in this case *Roll-Out Cookies*) and list other cookies that share the same traits. If the description fits - you've just discovered your cookie personality! If the verdict is still out at the end of our four-part series, be sure to take the *Cookie Personality Test* appearing in the final issue!

Prefer Roll-Out Cookies? 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 hand-painted vintage ornaments. An ideal weekend is spent by the fire with a cup of hot tea or cocoa, decorating cookies with your amazing assortment of sprinkles, gels, nonpareils and sparkling sugars! Tried-and-True Traditionalists also enjoy *Classic Spritz Cookies*, *Sugar Cookies*, *Gingerbread Cookies* and *Candy Cane Cookies*.

Cookie Basics: Tips & Tools

Homemade cookies beat store-bought cookies every time. Use these easy steps to ensure quality cookies for any occasion.

Essential Tools: Mixing. Using the right tools can help to avoid the main hazard of preparing cookie dough - overmixing. Start with a quality low-power hand mixer, then finish with a bowl scraper that provides good leverage for lifting dense dough. Wilton [scrapers](#) all have comfort handles and blades shaped for superior leverage.

Essential Tools: Baking. An even-heating cookie sheet and quality cutters should be part of every baker's arsenal. Wilton has the largest selection of [holiday shaped cutters](#) along with [anodized aluminum](#) and [non-stick cookie sheets](#) for the best baking results. Line cookie sheets with [parchment](#) for better baking and easy removal.

Essential Tools: Decorating. Keep [toppings](#) and [tools](#) on hand to create a variety of cookie looks. [Bags](#) and [various tip](#) shapes create piped techniques, while smooth icing topped with colorful [sugars, gels and nonpareils](#) is the fastest way to decorate holiday cookies!

Invitation Tip:

Merry invitations will get guests excited about attending the exchange. However festive they are, it's even more important to make them informative so guests know what to bring. Make sure to include: number of cookies needed; reminder to bring containers for taking cookies home; printed copies of recipes; and perhaps a story or baking secret to share at the party.

Roll-Out Cookie Recipe

This simple, classic recipe is the perfect foundation to an amazing decorated cookie! Top with icing, sprinkles, swirls and pearls! Refer to *Cookie Exchange* for additional flavor profiles like Lemon, Peppermint and Carrot, to name a few!

INGREDIENTS

2 3/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 cup (2 sticks) unsalted butter, softened
1 1/2 cups granulated sugar
1 egg
1 1/2 teaspoons [Wilton Pure Vanilla Extract](#)
1/2 teaspoon [Wilton No-Color Almond Extract](#)



INSTRUCTIONS

Preheat oven to 400 degrees Fahrenheit.

In medium bowl, combine flour, baking powder and salt. In large bowl, beat butter and sugar until light and fluffy. Beat in egg and extracts. Add flour mixture to butter mixture, 1 cup at a time, mixing after each addition. Do not chill dough.

Divide dough into 2 balls. On a floured surface, roll each ball into a circle approximately 12 in. diameter and 1/8 in. thick. Dip cookie cutter in



flour before each use.

Bake cookies on ungreased cookie sheet 6-7 minutes or until cookies are lightly browned.

Makes about 3 dozen 3 in. cookies.

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