

# WILTON Cookie Exchange

Issue #3

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## TRY THIS!



### Candy-Cookie Combos!

*Turn store-bought cookies into candy-coated treats!*

What You'll Need:

Dear Editor,

Holiday cookies should look as great as they taste.

In this issue, the experts at Wilton share tips from [Cookie Exchange](#) for stacking, packing, wrapping, transporting and exchanging, plus some fun ways to decorate with colored dough. Our featured cookie recipe for *Thumbprint Cookies* will bring back memories of how much fun it was to press the indentation into each one - and decide with what to fill it with!

During the excitement of planning and baking, just think of each cookie as a little gift, with a surprising flavor waiting to be unwrapped. Your guests will do the same!

Happy Decorating!

**Nancy Siler**

VP Consumer Affairs & Public Relations  
Wilton Enterprises

## Present Your Cookies With Pride

Now that the baking and decorating are complete, it's time to captivate guests with pretty packaging and festive presentations. Encourage attendees to bring their cookies wrapped in merry materials - such as colored plastic wrap, parchment, or clear treat bags tied with festive ribbon.

Pretty presentation is also practical for guests. It's a great way to speed up the swapping phase of the exchange. Pre-packaging also ensures that cookies retain their shape and taste. Here are a few ways to dress up even plain holiday cookies.

### Captivating Containers

[Boxes of every description](#) from window boxes, to popcorn and tent-style cartons, to rounds and hexagons, are just waiting to be filled with fabulous cookies!



## COOKIE

Holiday & Winter Cookie  
Candy Molds

## CANDY

White, Light Cocoa, (1 pk.  
makes about 12 treats),  
Primary and Garden Candy  
Color Sets

## ALSO

[Decorator Brush Set](#); round  
sandwich cookies (2 in.  
diameter or less)

## INSTRUCTIONS:

Melt white [Candy Melts](#) and  
tint portions of candy green,  
light green, yellow, red,  
orange, blue and black.

Brush melted Candy Melts  
into color detail areas of  
[Holiday](#) and [Winter](#)  
molds. Chill until set.

Fill mold cavities half-full  
using melted candy in  
desired background colors;  
press in cookie.

Pipe on additional melted  
candy to seal top. Chill until  
set. Unmold.

## What's Your Cookie Personality?

So far we've unveiled the  
cookie personality traits of a  
*Tried-and-True Traditionalist*  
and a *More Is Better  
Mama*. If you're neither a  
Mrs. Claus-in-training or a  
cookie decorating queen,  
read on to see if *your* cookie  
personality is described  
below. Is the verdict still  
out? Don't miss the *Cookie  
Personality Test* appearing  
in the next week's final  
issue!

## Richly-Colored Ribbon

For simple flair, ribbon can't be beat. It's an easy finishing touch that makes any box, bag or basket stand out. Mix and match to create more impact, or add strips to frame a window box.



## Spirited Stickers

Merry messages, holiday colors and fun sticker shapes like snowflakes and poinsettias are the fastest way to add personality to a plain white box!



## Cookie Basics: Decorating with Dough

Use these techniques to spruce up cookies by adding color to the dough!

### Tinted Dough

Just a little icing color will make it easy to create festive cookies like the two-tone candy cane twists shown here.

After dough is mixed, take out the portion to be tinted. Add just a little color with a toothpick. Gently blend color into dough using stand mixer paddle attachment; or knead by hand. Stop to check the color. Tint dough a little darker than you would tint icing; cookies will bake lighter than dough appears. If it's too light, add a little more color and continue mixing until desired shade is reached.



For two-tone twists, roll logs of tinted and plain dough, about 1/2 in. diameter. Place side-by-side.

## Prefer Thumbprint Cookies? You're a Hands-On Harriett

To your delight, the holiday season is packed with projects to get your hands into! From preparing holiday cookies that leave a personal touch (such as this issue's *Thumbprint Cookies*) to crafting memorable homemade gifts for family and friends. And on the big day? You're found under the tree - putting together the latest toys and gadgets, of course!

*Hands-On fans also enjoy Almond Snowballs, Nana's Knots, Peanut Butter Kiss Cookies and Grandma's S-Shaped Cookies.*



Starting at one end, twist logs together. Shape as needed to eliminate any gaps. Curve at the top to create a candy cane shape.



Bake and cool.

### Piping with Thinned Dough

Tinted dough, thinned with water and piped with decorating bags and tips makes decorating extra easy. Pipe thinned dough onto the cookie prior to baking and the colorful design will bake right in! Decorating is done!



Place desired portion of dough in small mixing bowl. Thin with 1 teaspoon water at a time until dough will pass through a tip. Place dough in decorating bag fitted with tip.



On cookie sheet, pipe dough onto cookie to create outlines, dots, stars or zigzags for decoration.



Bake following recipe directions.

### Party Tip: Helpful Hints for Transporting Cookies

Suggest the following transportation tips to ensure safe transport to and from the party:

1. Bake cookies at least 2 days before exchange.
2. Always cool before packing to prevent sticking.
3. Line cardboard containers with foil or plastic wrap to keep cookies fresh.
4. Place sheets of [parchment](#) between layers of cookies,

especially those which are iced or decorated with royal icing.\*

5. Pack delicate and decorated cookies in shallow containers; the fewer layers the better.
6. Wrap cookies singly or in pairs, and group wrapped cookies in a pretty box, bag or basket.

\*Remember: Cookies iced with buttercream don't stack well.

## Thumbprint Cookies

Be creative and make an assortment of these bite-sized cookies topped with candy, jam or nuts!

### INGREDIENTS

1 cup all-purpose flour  
1/2 cup finely chopped walnuts  
1/4 teaspoon salt  
1/2 cup (1 stick) butter, softened  
1/4 cup firmly-packed brown sugar  
1 egg  
1/2 teaspoon [Wilton Clear Vanilla Extract](#)  
[Wilton Candy Melts](#), bite-size chocolate candy, favorite jam or jelly, walnut or pecan pieces

### INSTRUCTIONS

Preheat oven to 350 degrees Fahrenheit.

In medium bowl, combine flour, walnuts and salt. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add egg and vanilla; mix well. Gradually add flour mixture; mix well. Shape dough into 1 in. balls. Place on cookie sheet and make indentation in ball with finger.

Bake 12-15 minutes or until edges are golden brown. Remove cookies from cookie sheet to cooling grid; immediately top with candy, jam or nut. Cool completely. Drizzle cookies with melted candy.

Makes about 2 dozen cookies.

### For More Information Contact:

**Nancy Siler**  
Wilton Enterprises  
[nsiler@wilton.com](mailto:nsiler@wilton.com)

**Lisa Rigney**  
M&P Food Communications, Inc.  
[lisar@mpfood.com](mailto:lisar@mpfood.com)

