

WILTON Cookie Exchange

Issue #2

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Dip & Drizzle

Why serve plain holiday cookies when it is so easy to add a dazzling dip or drizzle?

What You'll Need: cooled cookies; Candy Melts; Chocolate Pro Electric Melting Pot; Icing; Parchment Bags

Instructions:



Dipping

Melt Candy Melts in microwave-safe bowl following package directions, or use the Wilton Chocolate Pro Electric

Dear Editor,

A plate filled with festive homemade cookies is one of the most welcome sights of the holidays. The memories of your favorite holiday cookies may last, but the cookies disappear fast! That may be why many have rediscovered a wonderful holiday tradition - the cookie exchange.

In this issue, the experts at Wilton share pointers from their new book, *Cookie Exchange*, and cover every aspect of the party: creating and sending invitations, preparing the dough, baking and decorating holiday cookies.

Just like cookies, proper preparation and the right ingredients will help make any cookie exchange a holiday sensation!

Happy Decorating!

Nancy Siler

VP Consumer Affairs & Public Relations
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Preparing for a Cookie Exchange

A cookie exchange requires the same preparation and planning as any holiday celebration - fun foods, festive decorations and good company!

The big difference is that for a cookie exchange to be successful, all guests should go home with an equal number of cookies in many varieties. This calls for informative invitations, some clear ground rules for guests, and juggling numbers when there are cancellations!



Be sure to...

- Include date, time, place and a brief description of the event.
- Let guests know what they can expect for refreshments so they arrive with the right appetite for the party...is it light bites or a meal?
- Include a list of what guests should bring: number of

Melting Pot. Dip cookie in candy. Lift cookie, allowing excess candy to drip off. Place on cookie sheet covered with parchment paper; allow to set.



Drizzling

Fill parchment bag with melted candy using separate bag for each color. Cut a small hole to create fine lines. Drizzle over plain cookies or dipped area of cookies; allow to set.

What's Your Cookie Personality?

Last week we introduced the cookie personality profiles and featured the

Tried-and-True Traditionalist,
someone chock-full

of holiday spirit and yuletide cheer. Did we describe you? If not, read on to see if this week's personality sounds familiar. If the verdict is out, be sure to take the *Cookie Personality Test* appearing in the final issue!

Prefer Dipping and Drizzling? You're a More is Better Mama

Your idea of a blank canvas is a holiday cookie waiting to be dipped, drizzled and decorated.

Even if the recipe is sweet enough already, friends and family count on you to go the extra mile with sprinkles, icing, nonpareils and more!

cookies (typically a dozen per person attending), recipes, containers to take cookies home.

Cookie Basics: 3 Ways to Roll Out Dough

1. On Countertops

Roll out dough evenly on a non-stick surface for easy release of cut shapes. Use a pastry mat to prevent sticking and a long non-stick rolling pin, lightly dusted with flour, to keep an even pressure while reducing the number of times the dough needs to be re-rolled.



2. On Cookie Sheet

Roll out dough directly on a cookie sheet to eliminate the step of transferring shapes and reduce the time the dough sits before baking. Not having to move the cookies also lessens the risk that they will bend or tear on the way to the baking sheet. With only one raised edge, a cookie sheet makes it easy to move a rolling pin evenly.



3. Rolling & Baking on Parchment

Parchment is a happy medium for preparing and baking cookies. It's oven-safe, so you can use one sheet for rolling out, cutting and baking, without having to lift individual cookies onto the cookie sheet. With parchment, bottoms won't burn and clean-up is quick and easy; parchment is non-stick, so there's no need to use non-stick pan spray.



Party Tip: Talk About Your Treats

Encourage guests to share recipes - and the stories behind them. Add a place card to identify each recipe and ask each baker to bring copies of recipes. Have participants talk about their cookies before the swap. Hearing about where the recipe originated, or a favorite memory the cookie inspires, makes the experience so much richer!

Chocolate Chip Cookies

Dress a time-honored favorite in its holiday best using festive-colored [Candy Melts](#) and the Dip and Drizzle techniques.

INGREDIENTS

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
3/4 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup (2 sticks) butter or margarine, softened
1 cup firmly-packed brown sugar
1 cup granulated sugar
2 eggs
2 teaspoons Wilton Pure Vanilla Extract
1 1/2 cups semi-sweet chocolate chips



This holiday season

it's no surprise your calendar is packed with parties, cocktail hours and gift swaps - the more, the merrier is what you always say!

More is Better fans also enjoy iced and sprinkled Melting Moments, double-dipped Potato Chip Cookies, and crushed candy-tipped Peppermint Ribbon Bars.

1/2 cup chopped walnuts (optional)

INSTRUCTIONS

Preheat oven to 350 degrees Fahrenheit.

In medium bowl, combine flour, baking powder, baking soda, cinnamon and salt; set aside. In large bowl, beat butter and sugars with electric mixer until light and fluffy. Add eggs and vanilla; mix well. Add flour mixture; mix well. Stir in chocolate chips and, if desired, nuts. Drop by tablespoonfuls onto cookie sheet.

Bake 9-10 minutes or until edges are golden brown. Cool on pan on cooling grid 5 minutes; remove from cookie sheet and cool completely.

TO DECORATE

Follow dipping and drizzling instructions from the TRY THIS technique at left. Use Light Cocoa Candy Melts for dipping; Red, White and Green Candy Melts in separate parchment bags for drizzling.

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