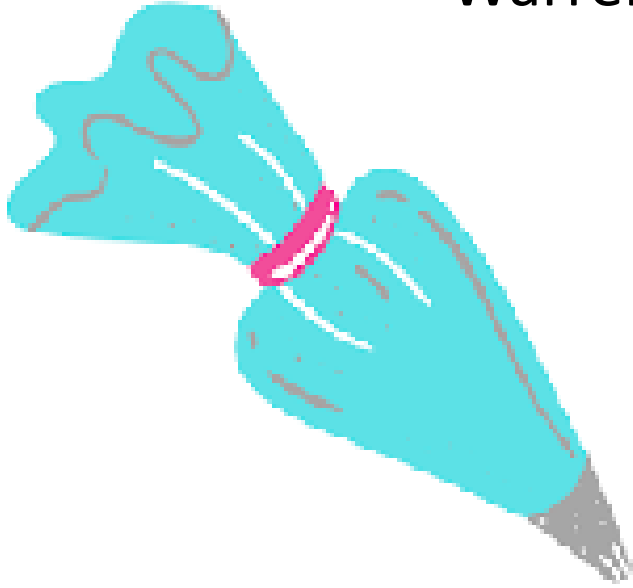


Mini 4-H Cookie Decorating Project

Warren County



Name: _____

Club: _____

To complete the Cookie Decorating project:

1. You must complete 2 activities on page 2.
2. Submit 3 decorated cookies with record sheet at the Extension Office at the Warren County 4-H Fair.

Cookie decorating is fun. The results are fun to eat. Have you seen decorated cookies at the bakery? They can be very simple to make. Decorated cookies can be made for any occasion or holiday, with many shapes and colors.

In Mini 4-H , we hope to help you learn the basics of cookie decorating. Very soon you can be decorating cookies for your family.

Mini 4-H, Decorating Cookies

4-H Activities Select Two

1. Practice Decorating on Graham Crackers or a paper plate
2. Ice and Decorate cookies with a family member
3. Decorate sugar cookies at a Mini 4-H meeting.

Recipes:

Sugar cookies

Ingredients:

3 cups all-purpose flour
1 tsp. baking powder
1/4 tsp. salt
1 cup butter, softened
1 cup granulated sugar
2 eggs, at room temperature
1 tsp. vanilla extract
1 tsp. almond extract

Directions:

Combine dry ingredients:

In a bowl, combine flour, baking powder, and salt.

Make dough:

Using an electric mixer, beat butter and sugar until smooth and creamy, about 2 minutes. Add eggs one a time, beating to combine between each, vanilla extract, and almond extract; beat until combined.

Gradually spoon flour mixture into butter mixture, beating on low speed until dough is smooth and well-blended.

Chill dough:

Turn dough out on work surface. Cut dough in half and create two big balls. Wrap separately in plastic wrap and chill for at least 30 minutes.

Roll & Cut with cookie cutters:

Preheat oven to 375°F. Unwrap 1 dough ball and roll on lightly-floured work surface to even thickness about 1/4-inch (*be sure to lightly coat rolling pin with flour to prevent sticking*).

Use cookie cutters to make shapes. Place cookies 2 inches apart on parchment paper-lined baking sheets. Refrigerate cookies on baking sheets for 5 to 10 minutes to help them keep their shape when baked.

Bake cookies:

Bake in preheated oven for 8 to 10 minutes, or until cookies just start to turn golden around the edges.

Ensure that your sugar cookies are completely cool before decorating; otherwise the royal icing will simply melt off the cookies.

Royal Icing (Hard Candy icing)

Ingredients:

3 tablespoons Meringue Powder
4 cups (about 1 lb.) confectioners' sugar
5 tablespoons warm water

Beat all ingredients together until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer paddle attachment, 10-12 minutes at high speed with a hand mixer). If hand mixer is struggling give hand mixer a rest.

Tools HAVE to be Grease FREE!!!

Butter cream Icing

Ingredients:

2 cups Crisco
2 t Vanilla Flavoring
1 t Butter Flavoring (*optional*)
1 t Almond Flavoring (*optional*)
1 bag confectioners' (*powdered*) Sugar
1/4 -1/2 cup water (*or Milk*) (*add gradually*)
a pinch of salt (*optional, helps to cut sweetness*)

In a large bowl, beat shortening, flavoring.

Add powdered sugar gradually until they are thoroughly combined, add water/milk a little at a time until consistency needed.



Enjoy as you learn more about Cookie Decorating!

If you would like to continue decorating when you enter 4-H, you may take the **Cupcake or Cake Decorating Project. Most of all Have Fun!!!**

Project check in: Mini 4– H Cookie Decorating

Have fun with your project.

Always have an adult help you when working in the kitchen.

Have your helper assist you to make or purchase buttercream or royal icing.

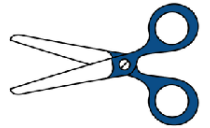
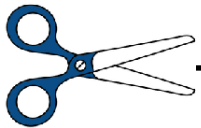
Have your helper assist you to make or purchase sugar cookies.

Supplies Needed:

1. Royal or Buttercream icing (May be purchased, already made)
2. Sugar cookies (May be purchased already made)
3. A paper plate
4. A zip-lock bag

Directions:

1. Decorate as many cookies as you have. Choose the 3 best for your project.
2. Place 3 decorated cookies on a paper plate and enclose in a zip lock bag, with Exhibit tag described below.
3. Complete Fair Entry as instructed in newsletter.
Attach: Exhibit Tag received from extension office and bring project to the Extension Office on Project check-in at the Warren County 4-H Fair.



Mini Cookie Decorating Record Sheet

Name: _____ Club: _____

Grade: _____ School: _____ Township: _____

1. Which one of the three project choices did you choose? _____
2. How much did your project cost? _____
3. How many hours did it take to complete your project? _____
4. What did you learn while working on your project? _____
5. What did you learn from the activities? _____

6. Did you enjoy the Mini 4-H Program? _____
7. Do you have any suggestions for the Mini 4-H Program? _____

Acknowledgement of Completion: _____