Food

Make a Cookie Family for Dad's Day

What better way to spoil dad on Father's Day than with a dessert made just for him? A sweet treat is a great way to say "thank you" to the most important man in your life. And, since it's his day, choose one that reflects what he loves most of all – his family.

The celebration experts at Wilton have created a fun and memorable recipe just for the occasion – Dad's Perfect Family Cookies. They're sure to put a smile on Dad's face.

Start with a basic buttery sugar cookie dough; roll and cut with boy, girl, dog and cat cutters. When the cookies are baked and cooled, it's time to paint the family portrait.

Kids will love decorating cutouts in each family member's likeness – remember to decorate Dad using his favorite colors. Use icing that makes it easy to outline and color almost any design – to "dress" the cookies. Add personal touches with sparkling sugars, sprinkles, and other candies for outfits, buttons and jewelry.

Use these amazing cookies as fun place cards, or serve as dessert after Dad's celebratory meal. Pour him a cold glass of milk and let him relax and enjoy his special treat.

2 3/4	cups all-purpose flour
1	teaspoon baking powder
1	teaspoon salt
1	cup (2 sticks) butter, softened
1 1/2	cups granulated sugar
1	egg
1 1/2	teaspoons vanilla extract
1/2	teaspoon almond extract
	Large and small boy and girl cookie cutters
	Dog and cat cookie cutters
	Color Flow Icing Mix
4	cups (about 1 pound) sifted confectioners' sugar
	Assorted Icing Colors
	Mega Sprinkles Tote
	Assorted Colored Sugars

a. Preheat oven to 350°F.

b. In medium bowl, combine flour, baking powder and salt. In large bowl, beat butter and sugar with electric mixer until light and fluffy. Add egg and extracts; mix well. Do not chill dough; divide into 2 balls. On floured surface, roll each ball into a circle approximately 12 inches diameter x 1/8 inch thick. Dip cookie cutter in flour before each use. Bake same-sized cookies together on ungreased cookie sheets 8 to 11 minutes or until cookies are lightly browned. Cool completely.

c. Prepare Color Flow Icing with confectioners' sugar, following package instructions. You can also substitute Cookie Icing if you prefer. Tint portions of icing a variety of colors with icing color. Outline cookies and "clothing" with full-strength icing; fill in with thinned icing. Immediately position sprinkles and sugars. Let set. Add hair, facial features, shoes, clothing and other details using full-strength icing. Let dry overnight.

Makes about 2-1/2 dozen cookies.

COLDWELL BANKER
SEAL
503-471-3449 - Direct
503-804-8781 - Mobile
503-534-7798 - Fax
earlinepenson@cbseal.com
www.citysmart.typepad.com
Earline Penson
Principal Broker
Uptown
2275 W Burnside
Portland, OR 97210
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