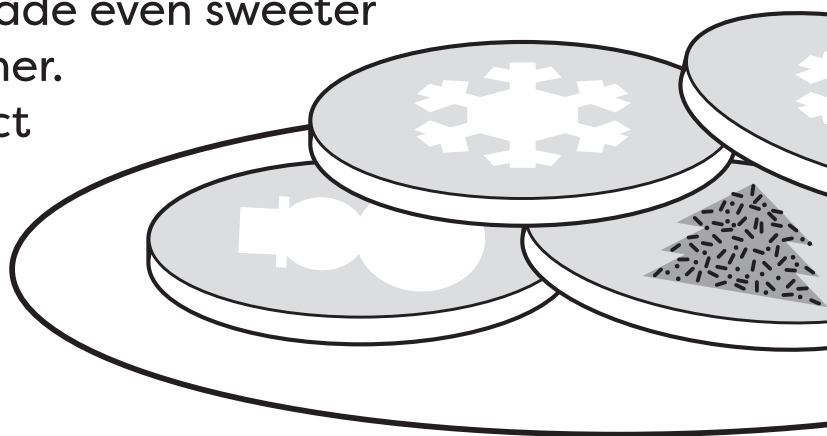




BAKING SPIRITS BRIGHT

It's the holiday season, and that means cookies! Everyone's favorite treats are made even sweeter when you decorate them together. Best of all, they make the perfect gift to share with loved ones. Let's get making and decorating!



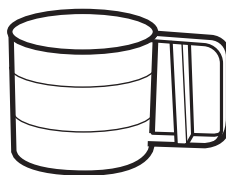
What you'll need



Food Club Sugar
Cookie Mix,
pre-made & cooled



Food Club
Confectioners' sugar



Sifter



Plates

Optional:



Your favorite
Food Club frosting



Sprinkles!



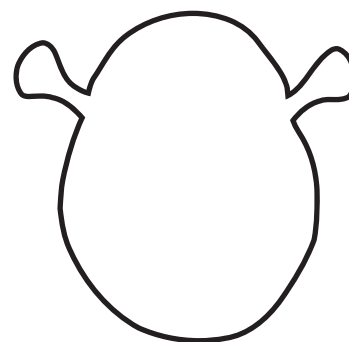
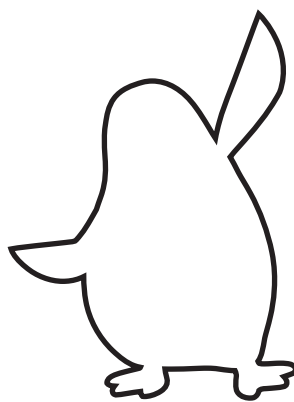
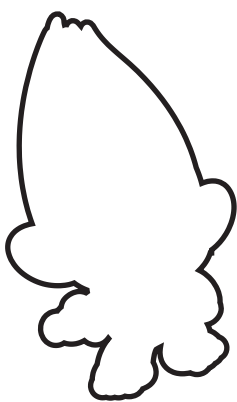
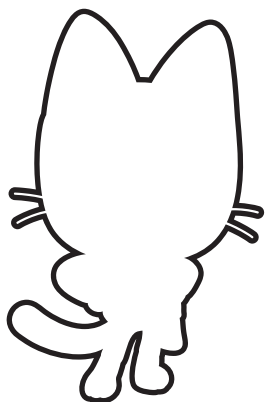
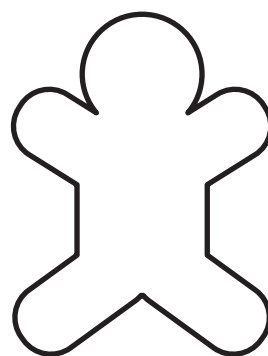
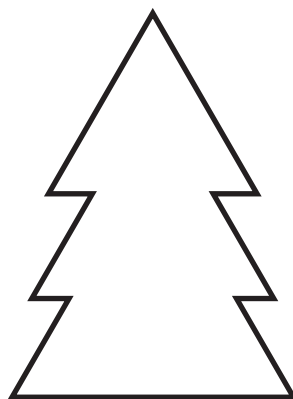
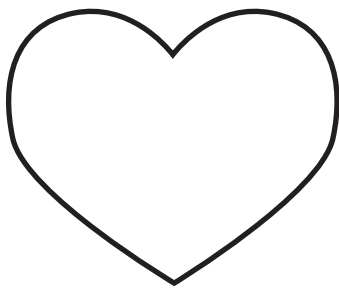
Extra fun and
colorful toppings



Kid-safe
spreading tools



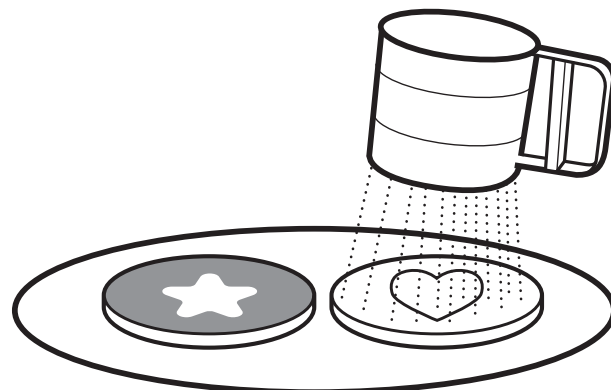
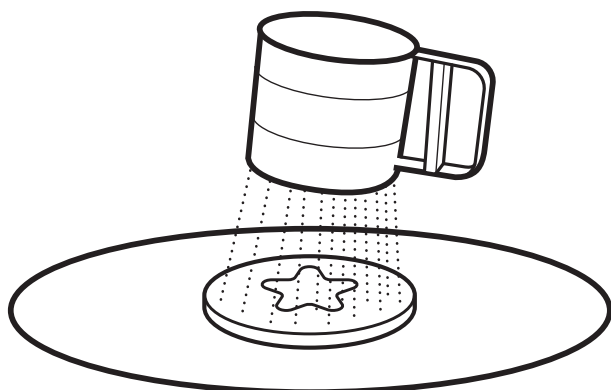
Cookie stencils



Instructions

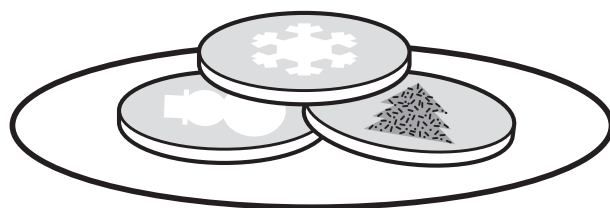
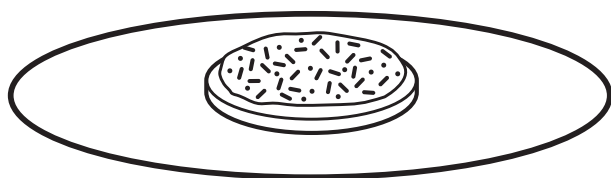


- 1 Ask a grown-up to help you prepare our Food Club Sugar Cookie Mix according to package directions. Once they're done, let the cookies cool completely.
- 2 With the help of a grown-up, cut out the holiday shapes on this activity sheet to use as design stencils.



- 3** Now here comes the fun part! Place your chosen stencil on a cookie, and sift confectioners' sugar all over the top. Make sure you have a plate underneath to catch the excess sugar. Once it's covered, carefully remove the stencil to reveal the shape.

- 4** Take turns sifting and decorating with the holiday shapes on all of your sugar cookies!



- 5** Optional: For a different design, spread the creamy frosting onto one side of your cookies. Then, decorate with your favorite holiday-colored sprinkles and toppings.

- 6** This is your chance to get creative! Ask a grown-up to help cut out your own holiday shapes, and see how many different designs you can create.

- 7** Share your cookies with friends and family this holiday season!