

MELTING SNOWMEN!

Cookie Dough:

In a large bowl mix the following wet ingredients:

½ cup melted margarine
1 cup white sugar
1 Tbsp vanilla
2 Tbsps milk
1 beaten egg

In a separate bowl mix together the following dry ingredients:

1 ¼ cups flour
2 tsp baking powder
½ tsp salt
½ cup coconut

Mix dry ingredients into the wet ingredients a bit at a time. Stir well after each addition.

Chill dough for at least 2 hours or even overnight.

Roll dough out on a lightly floured surface. Use a round cookie cutter or the top of a medium-sized glass to cut out the snowman base.

Bake in a preheated oven at 350°F for 15 minutes.
Makes approximately 16 cookies

Cool completely before decorating.

Decorating Supplies:

You will need:

- 1. Large marshmallows**
- 2. Pretzel sticks**
- 3. A small tube of pre-filled black icing gel**
- 4. Sprinkles, candy balls. Orange for the nose**
- 5. One recipe of icing**

Icing:

½ cup softened margarine
2 cups icing sugar
3 Tbsps milk

Decorating:

- 1. Spread icing evenly over the base of the cookie**
- 2. Lightly press a large marshmallow head onto the cookie**
- 3. Lightly press sticks onto cookie for arms**
- 4. Using the pre-filled black icing gel, make mouths, eyes, buttons or whatever you want**
- 5. Use the pre-filled black icing gel to stick down the candies or sprinkles where you want them Eg. buttons, eyes**

ENJOY!