



STAINLESS
STEEL

COOKIE STICKS

Cut 4 cookie sticks at once!



See back for ideas & recipes.

EASY & FUN TO DECORATE – YEAR-ROUND!

Seasonal/Holiday Themes



Animal Themes



All Occasion Themes



SUGAR COOKIE RECIPE

1 Cup (237 ml, 240 g) Butter, softened
 1/2 Cup (118 ml, 50 g) Powdered sugar
 1/2 Cup (118 ml, 100 g) Sugar
 1 Egg
 1/2 Teaspoon (3 ml) Vanilla
 2-1/4 Cups (591 ml, 300 g) All-purpose flour
 1/2 Teaspoon (3 ml, 1 g) Cream of tartar
 1/2 Teaspoon (3 ml, 1 g) Baking soda

Heat oven to 375°F. Combine butter, powdered sugar and 1/2 cup sugar in large bowl. Beat at medium speed, scraping bowl often, until creamy. Add egg and vanilla, continue beating until well mixed. Reduce speed to low, add flour, cream of tartar and baking soda. Beat until dough forms a ball. Divide into half, roll out on floured board and cut with your cookie cutter. Bake 7-9 minutes or until edges are lightly browned.

Hand wash in warm soapy water, dry thoroughly before and after each use.

ROYAL ICING (YIELDS 3 CUPS)

1/4 Cup Meringue powder
 1/2 Cup Warm water
 1 Tsp Almond or Vanilla extract
 3 1/2 to 4 Cups of Confectioner's sugar

Aim for a stiff consistency, icing should have "peaks" when you're done mixing it. Put warm water in mixing bowl, add meringue powder. Whip until frothy. Add extract and whip for another minute. Add confectioner's sugar one cup at a time until icing forms peaks. For stiff icing use less water. For thin icing add more water slowly until desired consistency is reached.



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