



Winter Wonderland Cookies

Let it snow in your kitchen with a flurry of treats!

Snow or no snow, you can bring winter fun indoors with our Winter Wonderland Cookie kit!

In this kit, you'll find three fun to make cookie recipes. You'll also learn how to mix up homemade buttercream frosting, decorate sugar cookies with the whole family, and make a snow globe in a jar as a gift.

Start by mixing up **Snowball Truffles** and rolling them in confectioner's sugar and Fruity Powder. Then cut sugar cookie dough with Starry Night Cutters and bake **Hot Cocoa Cookies**. Lastly, use your new Cookie Decorating Kit to make **Shortbread Snowflakes**.

Have a frosty fun day!



Share your food adventures with us!



There's more!





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Kidstir single kits make great gifts for birthdays and holidays!

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to purchase
(use promo code SINGLE10)

Offer expires 3/1/15

Plan ahead! Write down your cooking day. Do your grocery shopping a day or two beforehand. Check off We Made It! when you're done.

Shopping List

• Winter Wonderland Cookies •



Snowball Truffles

Makes 12 to 24

- 1 1/4 cups milk, white, or semisweet chocolate chips
- 1/4 cup heavy cream
- 1/2 cup confectioner's sugar

Topping options

- Shredded coconut, cocoa powder, sprinkles, or finely chopped pecans or walnuts



Hot Cocoa Cookies

Makes 3 dozen

- 1 cup butter
- 3/4 cups sugar
- 1 egg
- 2 1/2 cups flour



Shortbread Snowflakes

Makes 12 to 18

Cookies

- 1 cup butter
- 1/2 cup maple syrup (or 3/4 cup sugar)
- 2 cups flour
- 1/4 teaspoon salt

Frosting

- 1/2 cup butter
- 1 1/2 cups confectioner's sugar
- 1 teaspoon vanilla
- 1 tablespoon milk

Check off each item when you find it!

Cooking Date

We Made It!

Cooking Date

We Made It!

Cooking Date

We Made It!



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snowball truffles

Roll up these powdery no-bake treats



ingredients

1/4 cup heavy cream

•

1 1/4 cups milk, semisweet, or white
chocolate chips

•

1/2 cup confectioner's sugar

•

fruity powder
(our gift to you)

•

more topping ideas: shredded coconut,
cocoa powder, sprinkles, or finely chopped
pecans or walnuts

tools

measuring cups and spoons

•

cooking pot

•

spoon

•

bowl

•

melon baller or teaspoon

•

wax paper-lined plate

•

sifter

kitchen skills



measuring



working at
the stove



stirring



rolling truffles



step-by-step

Hands-on time

10 minutes

Start-to-eat time

2 to 3 hours



1

* A grown-up should warm the cream over medium heat in a cooking pot until it starts to bubble. Lower the heat to low and add the chocolate chips. Stir it up until smooth.



2

Pour the melted chocolate mixture into a bowl, cover, and refrigerate until firm, about 2 to 3 hours (or overnight).



3

Meanwhile, mix up the topping. Sift the confectioner's sugar with the Fruity Powder onto a small plate.

* Note to grown-up helpers!

You kids will enjoy stirring up the melted chocolate. Remind them to keep their hands away from the hot rim. Talk about the many flavors of truffles you can make (read the sidebar on page 4). When you're ready to roll the truffles, test the chocolate. If it's too soft, refrigerate longer. If it's too hard, bring it to room temperature.

3



4

Scoop out small balls of chocolate with a melon baller or teaspoon. Roll them quickly in your hands, then roll them in the topping. Place on a wax paper-lined plate.



5

Chill the truffles until firm. Store them in an airtight container for up to 1 week. Eat the truffles at room temperature.

Makes 12 to 24

Get Creative!

Roll your chocolate truffles in any of the following toppings:

- Chopped walnuts, pecans, or pistachio nuts
- Chocolate or colored sprinkles
- Crushed peppermint candy
- Shredded coconut
- Cocoa powder



SECRET INGREDIENT

Fruity Powder

The dried blueberry powder included in your kit is a great way to add blue color and a burst of blueberry flavor to your recipes. Store it in a cool, dry place. If it clumps up, simply crumble it in your hands or sift it until it's powdery. Mix your Fruity Powder with confectioner's sugar as a yummy truffle topping. Then add it to the Snowflake Shortbread frosting to dye it naturally without preservatives and artificial ingredients.



Holiday Baking with Kids. Read our blog on Kidstir.com for creative and fun ways to get kids involved in holiday baking.

4

Snow Globe

Make a snowstorm in a jar with this easy craft. Give it as a gift along with the Snowball Truffles to teachers and friends.



Find a small wintry toy or ornament.

Glue it to the inside lid of a baby food or small jar (you can use glue dots).

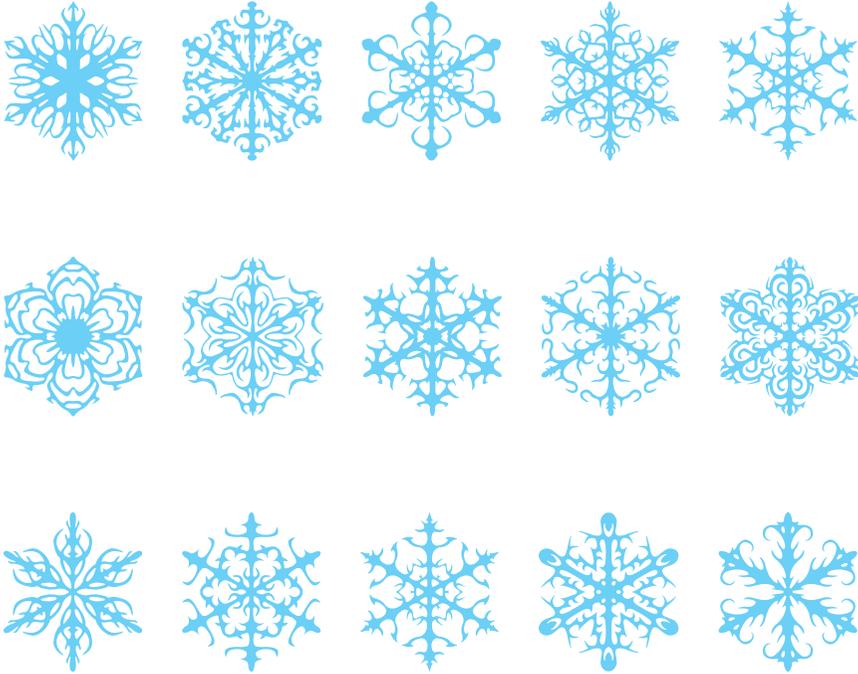
Fill the jar with water.

Add a few pinches of glitter.

Screw on the lid tightly. Shake up a snowstorm!

Let it Snow!

No two snowflakes are the same. But something's gone wrong in this snowstorm and two snowflakes match. Circle the pair.



Snowflake Geometry

Did you know that while no two snowflakes are exactly the same, they are all six-sided? Take a close look and you'll see that all snowflakes are in a hexagonal shape.

ANSWER: TOP ROW LAST ON THE RIGHT MATCHES THE MIDDLE SNOWFLAKE ON THE LAST ROW.



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hot cocoa cookies

Bake mini stars to warm up a wintry night



ingredients

1 cup butter, softened

•

$\frac{3}{4}$ cup sugar

•

1 egg

•

1 teaspoon vanilla

•

2 $\frac{1}{2}$ cups flour

tools

measuring cups and spoons

•

mixing bowls

•

electric mixer (or spoon)

•

starry night cutters (our gift to you)

•

rolling pin & plastic wrap

•

baking sheet

kitchen skills



measuring



rolling dough



cracking an egg



using
cookie
cutters



baking



step-by-step

Hands-on time
20 minutes

Start-to-eat time
2 hours



* Cream the butter and sugar with an electric mixer. Beat in the egg. Then add the vanilla. Slowly stir in the flour and mix until a soft dough forms.



• Divide the dough in half. Flatten each into a large pancake between two pieces of plastic wrap. Chill for at least 1 hour (or up to 4 days) in the refrigerator.



• Preheat the oven to 375°. Roll each dough half between the plastic, $\frac{1}{8}$ -inch thick. Cut out stars and place on an ungreased cookie sheet. (If the stars are hard to lift, refrigerate and try again.)

* Note to grown-up helpers!

Our sugar cookie dough is easiest to make with an electric mixer, but you can also mix it by hand. Cut cookie stars using the two largest sizes. Keep most of the unbaked stars whole and cut some so they rest on hot cocoa cups (kids will need your help).



Cut a small rectangle wedge in the bottom of some of the cookie dough stars. Bake the cookies for 5 to 8 minutes. Once cool, dust with confectioner's sugar.



Carefully slip a cookie onto the rim of a cocoa cup (add a dab of frosting or butter to keep it in place, if it doesn't stay on its own). Serve with extra cookie stars on the side.

Get Creative!

Add extra flavor to your hot cocoa cookies with these variations:

- **Cocoa Cookies:** Add 1/2 cup unsweetened cocoa powder along with the flour in step 1.
- **Peppermint Cookies:** Substitute the vanilla extract for peppermint extract.



MINI FOOD

Cookie Confetti!

Using the smallest cutter in your kit, cut up teeny tiny cookies to sprinkle on top of hot cocoa. Watch them carefully—they bake fast! Check them after just 5 minutes of baking.



Homemade Marshmallows! Find out how to make star-shaped marshmallows to add to your hot cocoa on www.kidstir.com.

How to Roll Cookie Dough



First, get out a rolling pin.

Then, make a ball of dough.



Flatten the ball on a piece of plastic wrap.



Cover with a second piece of plastic wrap.



Roll it out with a rolling pin.



Not too thick, not too thin, just right!

Why roll dough between the plastic wrap?

That way, your rolling pin won't stick to the dough and you don't need to add extra flour. Too much flour can make baked goods lose their buttery flavor!

Homemade Hot Cocoa

Need a cup of hot cocoa to serve with your cookie stars? Try this easy recipe.

Three overlapping, light blue hearts of varying sizes are centered above the first paragraph of the recipe.

Whisk $\frac{1}{4}$ cup unsweetened cocoa powder and $\frac{1}{2}$ cup confectioner's sugar together in a cooking pot.

Slowly pour in 4 cups of milk, whisking the whole time to mix the dry ingredients completely into the liquid. Stir in 1 teaspoon vanilla extract.

Cook the cocoa over medium heat until it just starts to boil, then turn off the heat. Serve up cups of hot cocoa!

Serves 4



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snowflake shortbread

Decorate a flurry of wintry cookies



ingredients

1 cup butter, softened

•
½ cup maple syrup (or ¾ cup sugar)

•
2 cups flour

•
¼ teaspoon salt

•
cookie frosting (see page 5)

tools

measuring spoons and cups

•
electric mixer (or spoon)

•
mixing bowls

•
round cookie cutter (or drinking glass)

•
rolling pin & plastic wrap

•
cookie decorating kit
(our gift to you)

•
baking sheet

kitchen skills



measuring



rolling dough



baking



cookie decorating



step-by-step

Hands-on time
15 minutes

Start-to-eat time
1 hour



***** Mix together the butter and maple syrup (or sugar) with an electric mixer or spoon.



Stir in the flour and salt. Mix on low speed in the mixer— or stir with a spoon— until the dough starts to come together.



Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 30 minutes.

***** Note to grown-up helpers!

Before you start, talk to your kids about the flavor in the shortbread and ask if they'd like it to have a maple taste. If so, use maple syrup instead of sugar. Review the basics of cookie baking: keep hands away from electric mixer and be careful taking hot cookies out of the oven. Get the whole family to help decorate the snowflakes.

3



***** Preheat the oven to 350°. Let the dough soften a bit, then roll it 1/4-inch thick and cut out circles. Bake on an ungreased baking sheet for 12 to 15 minutes, until the edges begin to brown.



Let the cookies cool. Frost them with cookie frosting, then use the pastry bag to make snowflake designs on top.

Makes 12 to 16

Get Creative!

Decorate the shortbread with snowflake designs. First tint half of the Cookie Frosting (see page 5) with about 1 tablespoon of sifted Fruity Powder. Fill the pastry bag with the purple icing fitted with the small circle tip. Now decorate the cookies with snowflake designs.



BAKER'S SECRET

Shortbread Rounds

Don't have a round cookie cutter? Use a drinking glass instead to cut out your cookies. Simply dip the rim of the glass first in flour and then on the cookie dough. Wiggle it a little and cut out the circle of dough. Try different size glasses until you find a size you like!



Kitchen Gift Download our cookie gift tags on www.kidstir.com and add them to your snowflake cookies.

Cookie Frosting



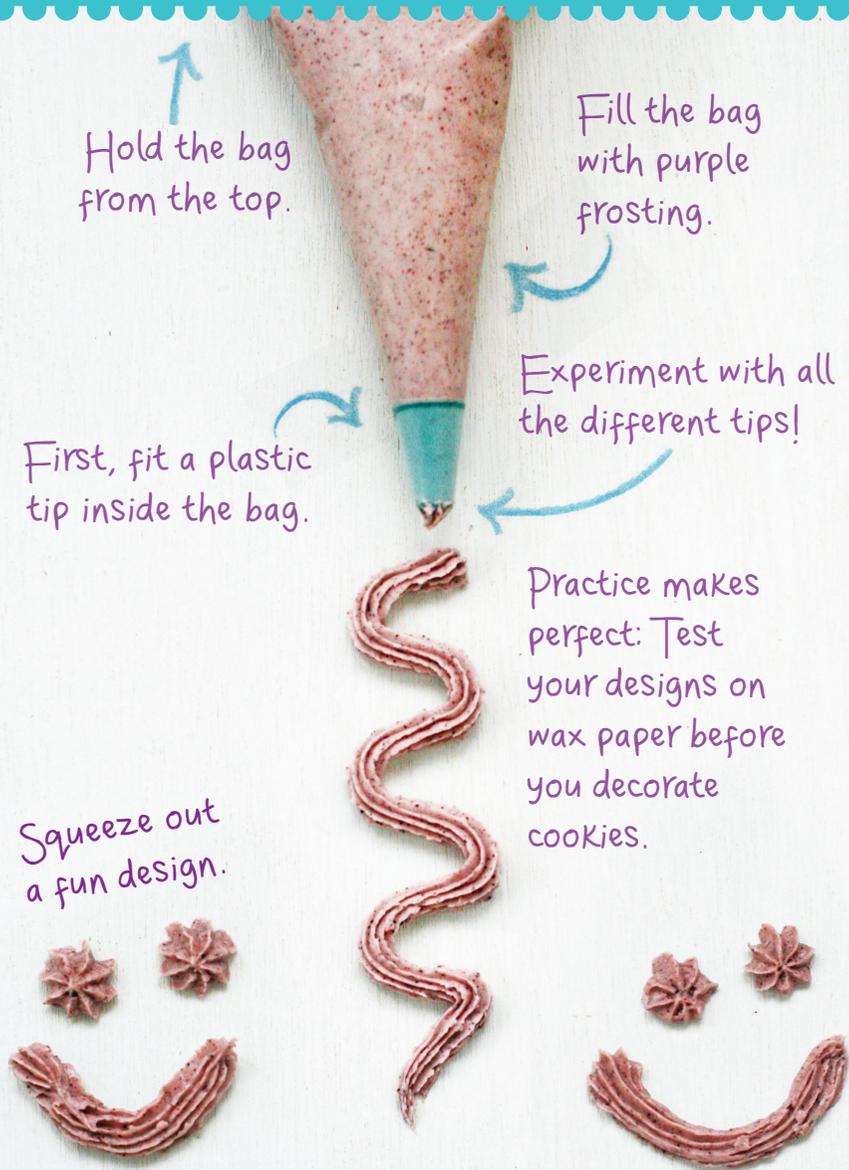
In a large bowl, blend $\frac{1}{2}$ cup softened butter with an electric mixer (or mix by hand with a spoon).

•
Add $1\frac{1}{2}$ cups of confectioner's sugar, $\frac{1}{2}$ cup at a time.

•
Stir in 1 tablespoon milk and $\frac{1}{2}$ teaspoon vanilla extract.

•
Color half of the frosting with 1 to 2 tablespoons of sifted Fruity Powder for purple icing. Leave the other half white for spreading on the cookies.

Cookie Decorating Tips



↑
Hold the bag from the top.

Fill the bag with purple frosting.

↪
First, fit a plastic tip inside the bag.

↪
Experiment with all the different tips!

↪
Practice makes perfect: Test your designs on wax paper before you decorate cookies.

↪
Squeeze out a fun design.

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