

Disney Snow Buddies

ALL-NEW MOVIE ON  FEB. 5



Cookies

Preheat oven to 375 degrees and lightly grease cookie sheets.

In a large bowl, stir together 1 cup of white sugar, 2 teaspoons of ground ginger, 1 teaspoon of ground nutmeg, 1 teaspoon of ground cinnamon, $\frac{1}{2}$ teaspoon of salt and $1\frac{1}{2}$ teaspoons of baking soda. Melt 1 cup of margarine and mix with $\frac{1}{2}$ cup of evaporated milk, 1 cup of unsulfured molasses, $\frac{3}{4}$ teaspoon of vanilla extract and $\frac{3}{4}$ teaspoon of lemon extract. Stir in 4 cups of unbleached all-purpose flour, one cup at a time. The dough should be stiff enough to handle without sticking to your fingers. If necessary, increase the flour by up to $\frac{1}{2}$ cup to prevent sticking.

When the dough is smooth, roll it out to $\frac{1}{4}$ inch thick on a floured surface and cut into cookies. Bake for 10 to 12 minutes. The cookies are done when the top springs back when touched. Remove from cookie sheets to cool on wire racks.

Decorating

Cut cookies into dogs, dog bones and cats or think up other shapes.

Then use a tube of colored icing, raisins, chocolate chips and other candies to add detail. Be creative and have some fun!



Make Your Own Cookie Cutters

Don't have animal cookie cutters?

No problem! Draw outlines of the shapes you want onto a piece of cardboard then cut out the inside to make a stencil. Lay the stencil on the rolled out cookie dough and cut around the edge with a sharp knife. Voila!

