

# HOLIDAY COOKIE HOUSE

Even if you're not a crafts expert, you can build this cookie house. Just follow the step-by-step directions to make a charming holiday decoration you will be proud to display.

The materials and methods you use for this project make it simpler and more economical than most cookie houses. The base is a cardboard box, covered with decorator frosting, so you do not need to work with large, fragile cookies.

Using the refrigerated ready-to-slice cookie dough saves you the time and effort of mixing and rolling batches of cookies. The refrigerated dough makes especially attractive cookies for the house, because it bakes to even-sized, light golden brown cookies. Two rolls of dough will complete the entire project.

The roof shingles are formed simply by slicing the refrigerated dough and sprinkling the unbaked cookies with colored sugar. To make the smaller wall "bricks" you cut each slice of dough into four pieces.

No cookie cutters are required for the decorated holiday shapes that trim the front of the house. Directions are given for forming the shapes by cutting and arranging pieces of dough.

The decorator frosting covers the walls and roof of the house and also acts as "glue" for the cookies. Make three separate batches of frosting, following recipe directions, for ease in mixing.

The cookies should be completely cooled before you work with them, so you can do the baking a day ahead. If you'd rather complete the cookie house in one half-day session, start by baking the cookies. While they are cooling, you can construct the cardboard base, then finish building the house.

To create an attractive holiday scene, display the finished house with miniature evergreens and Christmas figures, such as carolers or angels.

Cookie houses like this have been kept from one season to the next, with just a little patching necessary the second year. The house should be placed in a cardboard box and stored in a cool, dry place.

## HOLIDAY COOKIE HOUSE

### MATERIALS NEEDED:

2 (17-oz.) rolls Pillsbury Slice 'n Bake Refrigerated Sugar Cookies  
Red tinted sugar  
Decorator Frosting (see recipe)  
Pastry tube and tips  
Cardboard box with flaps (approximately 9x12x9-inch)  
Heavy cardboard for roof (approximately 14x15-inch)  
Masking tape

### GENERAL DIRECTIONS:

#### To Bake the Cookies:

For easier cutting and shaping, work with part of the dough at a time and refrigerate the rest until needed. Slice cookie dough as directed. Shape cookies on ungreased cookie sheet. Bake at 325°F. for 8 to 10 minutes or until light golden brown around edges. (Do not overbake.) Cool completely on wire rack before decorating.

#### 1. For Roof Shingles:

Slice one roll of the cookie dough into 50 slices (less than 1/4-inch thick); sprinkle each with red sugar. Bake and cool as directed.

#### 2. For Wall Bricks:

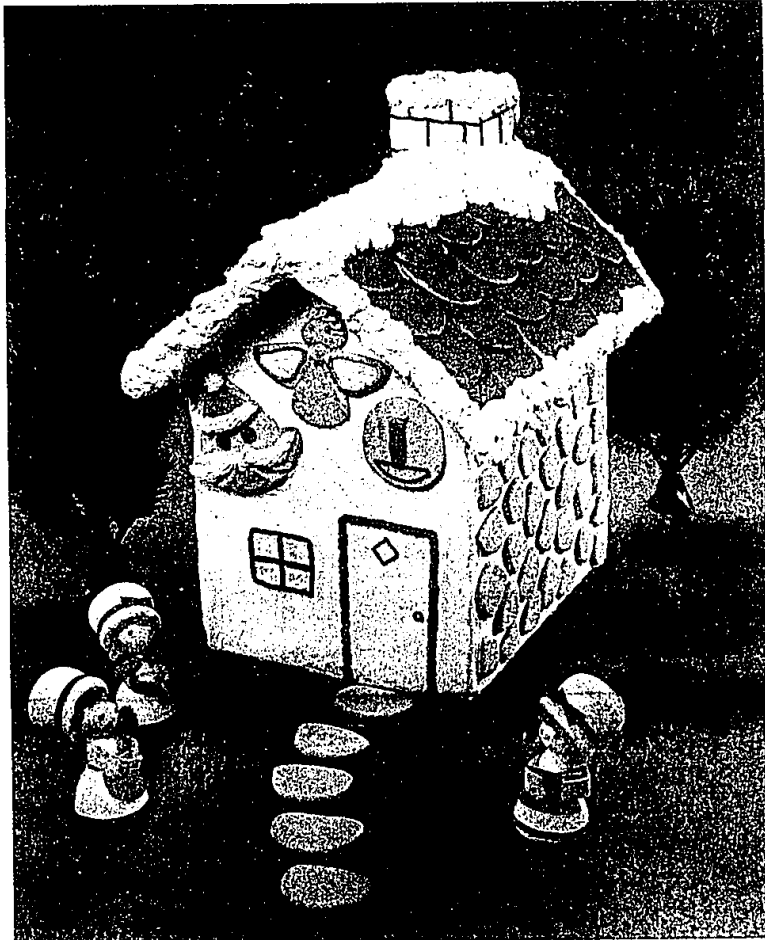
Slice 28 (1/4-inch) slices from second roll of cookie dough. (Refrigerate rest of dough.) Cut each slice into 4 pieces. Bake and cool as directed.

#### 3. For Front Of House Decorations:

Slice remaining cookie dough into 1/4-inch slices and follow directions for making Holiday Shapes.

## TO MAKE THE HOUSE

Cut the two longer flaps from box (reserve one for the chimney and the other for reinforcing). Shape shorter flaps into triangles, cutting from top center of flap to corners of box, to form peak at front and back of house. Reinforce triangles on the inside by taping cardboard over the flap fold. Fold 14 x 15-inch piece of cardboard in half to form roof. Tape securely to house. From reserved flap, form and tape chimney, cutting bottom at same angle as roof. Tape to roof.



## TO DECORATE THE HOUSE

1. Prepare decorator frosting according to recipe. (Keep frosting covered as you work.) Spread white frosting over sides of chimney. Using red tinted frosting and small writing tip, pipe on lines to resemble bricks. Spoon white frosting around top of chimney to resemble snow.
2. Spread white frosting over roof. Starting at the bottom, arrange a row of cookie "shingles". Overlap remaining shingles in rows to cover roof. (Carefully press cookies into frosting to secure.)
3. Spread a thick layer of white frosting over sides and back of house. Press cookie "bricks" securely into frosting.
4. Spread white frosting over front of house. Using green tinted frosting and leaf tip, make door. Using blue tinted frosting and small writing tip, make window. Arrange decorated cookies on front. Press into frosting to secure.
5. Spoon remaining white frosting on peak and around edge of roof to resemble snow. (If frosting becomes too stiff, add a few drops of warm water.)

## DECORATOR FROSTING

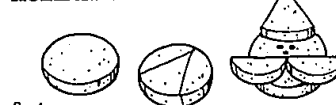
1 cup shortening  
4 cups powdered sugar  
1/4 cup water

In small bowl, cream shortening until fluffy. Add powdered sugar, 1 cup at a time. Scrape sides and bottom of bowl often to make sure powdered sugar is well blended. Add water slowly; continue beating at highest speed until light and fluffy. 4 cups.

TIPS: For decorating Holiday Cookie House, prepare recipe 3 times. Reserve 2 cups for tinting.

To tint frosting, use 1/3 cup frosting for each color. Tint with food color.

## HOLIDAY SHAPES



### Santa

- 1) Use 2 slices.
- 2) Cut narrow strip from two sides of one slice, forming a triangle.
- 3) Place triangle over one edge of whole slice for Santa's hat. Use two narrow strips for moustache. Place horizontally on either side of whole slice, inner edges touching and curved edges down. Add chocolate chip eyes and candy mouth.
- 4) Bake and cool as directed.
- 5) Frost hat and moustache with white frosting, using a decorator tip, if desired. Sprinkle hat with red sugar.



### Angel

- 1) Use 1-1/4 slices.
- 2) Cut narrow strip from two sides of full slice to form wings and triangular body.
- 3) Place cut-off strips horizontally on either side of top of triangle for wings. Roll 1/4 slice into ball for head. Place at top of triangle; add candy eyes.
- 4) Bake and cool as directed. Outline body and wings with frosting using a decorator writing tip.

### Round

- 1) Use 1 slice.
- 2) Bake and cool as directed.
- 3) Using tinted decorator frosting and decorator tips, make candle or desired decoration.