

Make cookies for Dad's Day dessert

Reinforcing children's self-esteem through an exploration of family heritage can make this Father's Day go beyond the funny and new neckties. And when the concept is carried out in the form of delicious dessert cookies to top off a meal of his favorite dishes, the result is sure to be a hit.

An American holiday, Father's Day is traditionally observed on the third Sunday of June. The custom was started on June 10, 1910, by Mrs. John Bruce Dodd, who wanted to honor her own father. The Ministerial Association of Washington, D.C., sponsored the original celebration, and the participants were asked to wear a red rose to honor their living fathers or a white rose to commemorate a deceased father.

The hodge-podge of cultural heritages in America makes the celebration of Father's Day an ideal time to examine the family's background, and tracing family history will create a celebration that is fun for the whole family.

Here are some recipes from the Crisco Kitchens to try.

FAMILY TREE COOKIES

1 1/2 cups firmly packed light brown sugar
1/2 cup Crisco Stick or 1/2 cup Crisco all-vegetable shortening
1 tablespoon water
1 teaspoon vanilla
2 eggs
1 1/2 cups all-purpose flour
1/2 cup unsweetened baking cocoa
1/4 teaspoon baking soda
1/2 teaspoon salt
2 cups (12 ounce package) miniature semi-sweet chocolate chips
Icing
2 cups confectioners' sugar
3-5 tablespoons water
Decoration
Spearmint leaf-shaped gum drops (optional)

Heat oven to 375 degrees F. Line cookie sheet with foil. Combine brown sugar, shortening, water and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat eggs into creamed mixture.

Combine flour, cocoa, baking soda and salt. Mix into creamed mixture at low speed just until blended. Stir in chocolate chips. Refrigerate dough at least one

hour. Keep refrigerated until ready to use. Roll dough into ropes 1/2-inch in diameter. Join 2 or 3 ropes to form tree trunk at bottom of cookie sheet. Shape remaining dough on foil-lined baking sheets into tree branches.

Bake at 375 degrees F. for 9-11 minutes, or until cookie is set. Do not overbake. Cool 2 minutes on baking sheet. Remove cookie with foil from baking sheet and cool completely. Peel foil from back of cookie.

For icing, combine confectioners' sugar and 3 tablespoons water. Mix to blend well. Add additional water, a little at a time, if paste is too stiff. Add additional confectioners' sugar if icing is too thin. Place icing in pastry bag fitted with small No. 3 writing tip. Alternatively, place in small resealable plastic bag. Snip very small hole off one corner of bag. Pipe names onto branches of tree.

Attach spearmint leaves to branches with icing (optional). Makes 2 tree cookies.

SUGAR SHIELD COOKIES

1 1/4 cups granulated sugar
1 Butter Flavor Crisco Stick or 1 cup Butter Flavor Crisco all-vegetable shortening
2 eggs
1/4 cup light corn syrup or regular pancake syrup
1 tablespoon vanilla
3 cups all-purpose flour (plus 4 tablespoons divided)
1/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
Icing
2 cups confectioners' sugar
3-5 tablespoons water
Food coloring
Combine sugar and shortening in

large bowl. Beat at medium speed of electric mixer until well blended. Add eggs, syrup and vanilla. Beat until well blended and fluffy. Combine 3 cups flour, baking powder, baking soda and salt. Add gradually to creamed mixture at low speed. Mix until well blended.

Divide dough into 4 quarters. Wrap each quarter with plastic wrap. Refrigerate at least 1 hour.

Heat oven to 375 degrees F. Place sheets of foil on countertop for cooling cookies. Cut pattern for shield from heavy paper as follows: Fold a 3-inch square paper in half to form a rectangle. Cut bottom corner off unfolded side to form rounded edge. Cut shallow arc from top of paper. Unfold.

Spread 1 tablespoon of flour on large sheet of waxed paper. Place one quarter of dough on floured paper. Flatten slightly with hands. Turn dough over and cover with another large sheet of waxed paper. Roll dough to 1/4-inch thickness. Remove top sheet of waxed paper. Cut out cookies using pattern. Transfer to ungreased baking sheet with large pancake turner. Place 2 inches apart on ungreased baking sheet. Roll out and repeat with remaining dough.

Bake one baking sheet at a time at 375 degrees F. for 6-7 minutes. Do not overbake. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

For icing, combine confectioners' sugar and 3 tablespoons water. Mix to blend well. Add additional water, a little at a time, if paste is too stiff. Add additional confectioners' sugar if icing is too thin. Divide mixture into small bowls. Add food coloring, a few drops at a time to achieve desired colors. Place icing in pastry bags fitted with small No. 3 writing

tips. Alternately, place in small resealable plastic bags. Snip very small hole off one corner of each bag. Pipe icing designs onto cookies, with flat side on top and point on the bottom. Makes about 3-4 dozen cookies.

PEANUT BUTTER HANDPRINT COOKIES

1 1/4 cups firmly packed light brown sugar
1/2 cup creamy peanut butter
1/2 cup Crisco Stick or 1/2 cup Crisco all-vegetable shortening
3 tablespoons milk
1 egg
1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking soda
Icing
2 cups confectioners' sugar
3-5 tablespoons water
Food coloring

Heat oven to 375 degrees F. Place sheets of foil on countertop for cooling cookies. Combine brown sugar, peanut butter, shortening, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended.

Combine brown sugar, peanut butter, shortening, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended.

Combine flour, salt and baking soda. Add to creamed mixture at low speed. Mix just until blended. Refrigerate dough 3-4 hours. Keep refrigerated until ready to use.

Divide dough into eight balls. Roll each ball of dough into 1/4-inch thick oval on cookie sheet. Press hand with spread fingers evenly



CRISCO KITCHENS

Father's Day: Start a new family tradition by baking special cookies for Father's Day.

into dough. Cut out hand print with knife. Remove excess dough from around hand print. Repeat with remaining balls. Combine scraps to form additional balls. Roll in same manner.

Bake one baking sheet at a time at 375 degrees F. for 7-9 minutes, or until set and just beginning to brown. Do not overbake. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.

For icing: Combine confectioners'

sugar and 3 tablespoons water. Mix to blend well. Add additional water, a little at a time, if paste is too stiff. Add additional confectioners' sugar if icing is too thin. Divide mixture into small bowls. Add food coloring, a few drops at a time, to achieve desired colors. Place icing in small resealable plastic bags. Snip very small hole off one corner of each bag. Pipe icing as desired. Decorate with rings and nails, if desired. Makes about 12 hand print cookies.

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