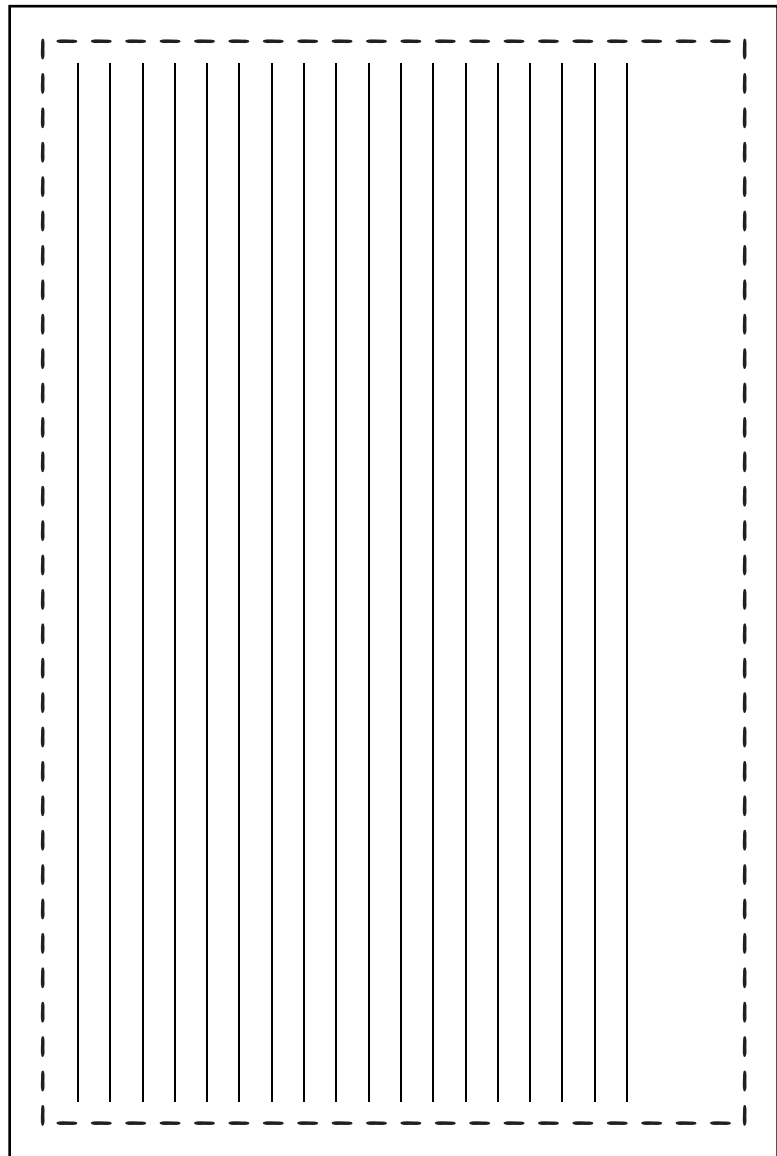


EASY ROYAL ICING

- 1 egg white from a small egg
- 1/2 tsp Cream of Tartar
- 1 Tbsp water
- 1 cup powdered sugar

Separate the egg white from the smallest egg you have on hand. Combine all the ingredients in a bowl and beat with an electric mixer on high for 6 to 8 minutes until the mixture appears glossy and peaks form when the beaters are lifted out. Spoon into a quart sized ziplock bag, seal, snip one bottom corner off and use the bag to pipe the icing in thin strips over the tops of cooled cookies. Let the icing set for 30 minutes before stacking or packaging cookies. Delicious on gingerbread men and spiced cookies!

Will frost approximately 3 dozen cookies.



THE SILVER HOMESTEAD SIGNATURE CINNAMON CARAMEL COOKIES

- | | | |
|------------------------------|------------------------|----------------------------------|
| 1/2 cup butter, softened | 1 Tbsp ground cinnamon | 1 cup old fashioned rolled oats |
| 1/2 cup vegetable shortening | 1/2 tsp salt | 1 cup cinnamon baking chips |
| 1 cup brown sugar | 1 tsp baking soda | 1 heaping cup Kraft caramel bits |
| 1 cup white sugar | 1/2 tsp baking powder | 1/2 cup pecan pieces (optional) |
| 2 tsp vanilla extract | 2 cups flour | 2 cups Rice Krispies cereal |
| 2 eggs | | |

Suggested Utensil: 2 ounce (4 Tbsp) jumbo cookie scoop

Preheat oven to 350°. Cream together butter, shortening, brown sugar, white sugar and vanilla extract. Add eggs and cinnamon, stirring until the mixture resembles wet sand. Add salt, baking soda, baking powder and flour. Mix until a soft cookie batter forms. Add oats, stir, and then cinnamon chips, caramel bits & pecans (optional) and stir again. Add Rice Krispies very last, stirring minimally to avoid crushing too many of them. Using a jumbo cookie scoop, place 2 ounce (1/4 cup) domed scoops of dough on a parchment or silicone lined baking sheet. Bake at 350° for 16 to 18 minutes until edges begin to slightly brown. (Bake 10 to 12 minutes if using a smaller cookie scoop.) Remove from oven and let sit for 8 minutes to allow caramel to firm up before transferring to a cooling rack. Baked cookies freeze for 10 days and scoops of dough can be frozen for 2 weeks, then baked as above.

Makes About 20 Jumbo Sized Cookies or 6 Dozen Smaller Sized Cookies



Cut **inside** this solid border guide with scissors or a paper trimmer to fit any album that accepts 4x6 recipe cards.

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