



# Tasty Turkey Treats

(Makes about 20 turkey cookies)



## Step 1: Bake Your Sugar Cookies

### Ingredients

- 1 cup margarine
- 1 1/2 cups white sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 3 1/2 cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- Hand-shaped cookie cutter

### Directions

1. Cream the margarine and add the sugar gradually. Beat until light and fluffy. Add eggs one at time, mixing well after each addition.
2. Stir in the vanilla. Add the flour, cream of tartar, baking soda and salt gradually to the creamed mixture, stirring in by hand. Cover and chill dough overnight.
3. Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.
4. Roll dough out until it is about  $\frac{1}{4}$ " thick.
5. Use a hand-shaped cookie cutter to form turkey cookies.
6. Bake at 375 degrees F (190 degrees C) for 6 to 8 minutes or until cookie has a golden appearance.
7. Cool.

## Step 2: Make Frosting (or skip this step if using store-bought)

### Ingredients

- 2 cups shortening
- $\frac{1}{2}$  cup dry coffee creamer
- $\frac{1}{2}$  teaspoon vanilla
- 1 32-oz bag powdered sugar
- $\frac{1}{2}$ - $\frac{3}{4}$  cup water
- Food coloring (optional)



### Directions

1. Blend shortening, creamer, vanilla, powdered sugar, food coloring and  $\frac{1}{2}$  cup water together in a bowl.
2. Add additional water to attain desired consistency.
3. Continue to blend on high for several minutes.
4. Store in large butter tub (45-oz size) until ready to use.

## Step 3: Decorate Your Tasty Turkey Treats

### Ingredients:

- Decorations ~mini M&Ms, candy corn, mini choc. chips

### Directions

1. Spoon a small puddle of icing/frosting onto your cooled cookie and spread around with the back of a spoon.
2. Add a candy corn "beak" and a chocolate chip "eye."
3. Decorate tail feathers with colorful M&Ms.

