



HOLIDAY RECIPE FROM  
Leah Curulla / Marketing & Pursuit Manager

## Paint Box Cookies

Some of my fondest holiday memories are of making paint box cookies with my mom and little brother. We loved 'painting' the prebaked cookies and seeing the designs come to life after baking. Years later, I shared this tradition with my daughter, using the same 1978 Twelve Days of Christmas cookie cutter set—now a cherished vintage treasure.

Servings: 4 dozen

### → Ingredients

3/4 cup Parkay margarine (butter is fine too)  
1 cup sugar  
2 eggs  
1/2 tsp vanilla  
3 cups flour  
1 tsp baking powder  
1 tsp salt

### For the Paint

1 egg yolk  
1/4 tsp water  
1-2 drops food coloring



A string of various Christmas ornaments is draped across the top left of the page. The ornaments include white, gold, silver, and black spheres, some with patterns, and a small white bell.

## → Instructions

Cream margarine and sugar until light and fluffy. Blend in eggs and vanilla. Add combined dry ingredients; Mix well. Chill 4 hours or overnight. Roll out dough on floured surface to 1/8-inch thickness. Cut with floured cookie cutters, pressing firmly on cutter, place on ungreased cookie sheet.

To decorate, with the paint box method, blend one egg yolk with 1/2 teaspoon of water. Divide the mixture into two containers and color with food coloring. Repeat this process until you have as many colors as you need. Remember, combining the basic colors give you a wider variety of "paints."

Using small artist brushes, paint the sugar cookies before baking them. Use your imagination when painting the cookies, following the lines or coloring large areas. If mixture thickens, add a drop or two of water.

For an added sparkle, sprinkle the painted cookies lightly with granulated sugar before baking.

Bake at 400 for 5 to 7 minutes. Cool slightly; remove from cookie sheet.