

Minttens



Reynolds® Parchment Paper
Your Favorite Sugar Cookie Recipe or Mix
Red and green paste food colors
1 1/3 cups mint flavored baking chips
2 egg whites
Ribbon

Reynolds®

Minttens

Prep Time: 30 minutes Cook Time: 10 minutes Makes: 1 dozen sets of Minttens

LINE 2 cookie sheets with Reynolds Parchment Paper; set aside.

PREPARE your favorite recipe for sugar cookies. Halve dough and tint with food colors.

PREHEAT oven following recipe. Roll out dough 1/8-inch thick between 2 lightly floured parchment paper sheets.

CUT OUT 48 cookies with a mitten cookie cutter. Place 12 cookies 1-inch apart on parchment-lined cookie sheets. Use mini cookie cutters to cut out decorations.

MELT mint baking chips in a microwave-safe bowl. Spread melted mint chips over cookies on the cookie sheets. Top each with another cookie cut-out. Place mini decorations on cookies. (To hold decorations in place, brush underside with egg white beaten with a little water.) Repeat with remaining cutout cookies.

BAKE 10 to 12 minutes or until lightly browned. Remove from oven; immediately make a small hole in each mintten with a straw. Slide parchment with cookies onto a wire rack to cool. Tie two cookies together with ribbon.



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