

How to Decorate Your Halloween Cookies!



Contains:

12 Vanilla Sugar Cookies: 3 Round, 3 Pumpkins, 3 Bats, & 3 Ghosts
 1 oz. bag of Mini Hard Candies,
 3 - 1 oz. Bag of Sanding Sugar (Orange, Black, & Yellow), 1 lb. bag of icing mix, 1 Pastry Bag, Decorating Instruction Sheet.

What You'll Need:

Icing mix (provided)
 3 tablespoons warm water
 Icing bag (provided)
 2 oz. Bag of Mini Jaw Breakers (provided)
 2 - 1 oz. Bag of Sanding Sugar (Orange, & Black) (provided)
 Mixing bowl and spoon

Simple Directions:

1-Make Icing:

Pour icing mix into mixing bowl. Make a well in the center of mix and add warm water. Stir with large spoon until well blended. If it is too stiff at any time, add a little more water. If it is too runny at any time, add little bit more powdered sugar.

2-Fill Icing Bag:

Immediately spoon the icing into the icing bag. Use a rubber band or twist tie to close the top of the bag and cut a tiny hole in the end with a pair of scissors. Decorate with candy while the icing is wet, as it dries quickly.

Decorating tips:

Ice areas of cookie where you will be sprinkling sugar. If you want a solid color background, cover entire cookie with icing and let dry completely before gently shaking off excess sugar. To help conserve your sugar, hold cookie over a bowl while sprinkling. Then you can use a spoon to scoop up the excess sugar to use again. Use your Imagination to decorate.

Safety First!

This decorating activity is designed for children (3yrs.-teen) to do with constant adult supervision. Adults should read through instructions before starting and assist children with decorating for best results. Wash hands before starting activity. Do not leave children unattended at any time.

Ingredients

Vanilla Sugar Cookies: Sugar, Enriched Unbleached Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Unsalted Butter (From Milk), Eggs, Invert Sugar, Palm Oil, Palm Kernel Oil, Pure Vanilla, Baking Powder (Sodium Acid Pyrophosphate, Sodium Bicarbonate, Corn Starch, Monocalcium Phosphate), Salt, Soy Lecithin, Natural Flavors, Titanium Dioxide, Cream Of Tartar, Cellulose Gum. **Icing:** Confectioner's Sugar, Corn Starch, Egg Whites, Vegetable Gum, Sodium Aluminum Sulfate, Citric Acid, Cream Of Tartar. **Mini Jaw Breakers:** Sugar, Corn Syrup, Artificial Colors (FD&C [Yellow 5 & 6, Red 3 & 40, Blue 1 & 2], Titanium Dioxide), Natural & Artificial Flavors, Carnauba Wax, Confectioner's Glaze. **Sanding Sugar:** Sugar, Confectioner's Glaze, Carnauba Wax, Gum Arabic, Artificial Colors (FD&C [Yellow 5 & 6, Red 3 & 40, Blue 1 & 2], Titanium Dioxide). **CONTAINS WHEAT, EGGS, MILK and SOY.** May Contain Peanut and Tree Nut Ingredients.

Nutrition Facts				
Serving Size 30g				
Servings Per Container 33				
Amount Per Serving				
Calories 120		Calories from Fat 40		
		% Daily Value*		
Total Fat	4.5g		7%	
Saturated Fat	2.5g		12%	
Trans Fat	0g			
Cholesterol	15mg		6%	
Sodium	50mg		2%	
Total Carbohydrate	19g		6%	
Dietary Fiber	0g		0%	
Sugars	10g			
Protein	2g			
Vitamin A	2%	Vitamin C	0%	
Calcium	0%	Iron	2%	
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.				
		Calories	2,000	2,500
Total Fat	Less than	65g		80g
Sat Fat	Less than	20g		25g
Cholesterol	Less than	300mg		300mg
Sodium	Less than	2,400mg		2,400mg
Total Carbohydrate		300g		375g
Dietary Fiber		25g		30g
Calories per gram				
Fat 8 • Carbohydrates 4 • Protein 4				

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Net Weight 2 lbs. 10 oz.