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Turkey Cookies

12 - 3-inch round Sugar Cookies or make them with the recipe listed below

The Glaze: 1 cup confectionary sugar, 1/2 teaspoon vanilla extract and water – 2 tablespoons
Mix in a bowl until smooth.

1 cup candy corns

12 Chocolate Tootsie Rolls – (to make eyes and feet)

2 – Orange & 2 green Fruity tootsie rolls or Make your beak and eyes using the chocolate tootsie rolls

Toothpick and a craft stick or spoon

** Watch the video for the instructions.....

Welcome Home Cookies

Prep Time: 20 min. Resting Time: 1 -2 hrs. Rolling and Cutting: 45 minutes Servings: 12 to 15
3-inch round cookies

You can mix this cookie dough by hand with a rubber spatula or using a hand mixer

This Is What You Need:

1/2 cup (1 stick) unsalted butter, softened

½ cup sugar

1 large egg at room temperature

1 teaspoon vanilla extract

1 1/2 cups all-purpose flour

1/4 teaspoon baking powder

1/4 teaspoon salt

This Is How You Do It:

Beat with a hand mixer butter, sugar, eggs, and vanilla in a large bowl on a low speed, just until creamy. Stir together flour, baking powder, and salt; add to butter mixture, stirring until well-blended. Remove dough from bowl and wrap in plastic wrap. Refrigerate 1 to 2 hours, or until firm enough to handle. Pre-heat your oven to 400 degrees. On a lightly-floured surface, roll each half of the dough to about ¼ inch thick. Cut into shapes with 2 ½” cookie cutters. Place on an un-greased cookie sheet. Bake 6 to 8 minutes, or until edges are firm and bottoms are very lightly browned. Remove from cookie sheet to wire rack; cool completely. Decorate with simple glaze of confectionary sugar and water.