

December 17, 2012
God Bless America

Woman World

More
for your
money!
\$1.79

Holiday gifts made with love!



Goodies
in jars!



Quick candy hearts!



Bath treats
that smell like
Christmas!

Print out
our charming
labels!



A wreath made
of cookies!



SLIM BY CHRISTMAS!

Shake off 12 lbs fast

with the miracle meal-in-a-glass!
● Fights fattening inflammation!
● Blasts away bloat!

BETTER THAN LIPITOR!

Lower your cholesterol with *fruit!*

Sip away stress!

Hot Chocolate Toddies dissolve tension!

THE STARBUCKS CURE

that prevents diabetes!

CHRISTMAS SAVINGS!

Share *more* holiday joy for *less* cash!



Gingerbread
fruitcake

Make happy memories!

Fill your home with the scent
of old-fashioned gingerbread!

Hero mom!

She stopped a runaway school bus—and saved 50 kids!



Wow 'em with a holiday cookie wreath!

Delicious to eat and easy to assemble, this cheery wreath of crisp cookies makes a sweet gift or a sensational decoration for your holiday home!

Ingredients

COOKIE DOUGH

5 cups all-purpose flour
2 1/2 tsp. ground ginger
1 1/4 tsp. ground cinnamon
1 tsp. ground cloves
1 1/2 tsp. baking soda
1/2 tsp. salt
1 cup shortening
1 cup granulated sugar
1 egg
1 cup molasses
2 Tbs. white vinegar

ROYAL ICING

3 lbs. confectioners' sugar
3/4 tsp. cream of tartar
Enough pasteurized egg whites to equal 8 large whites
Green and red concentrated food coloring
ASSEMBLY
Small paintbrush
About 20 (1/2") red gumballs
2 (3/4") white gumballs
Large gold dragées*

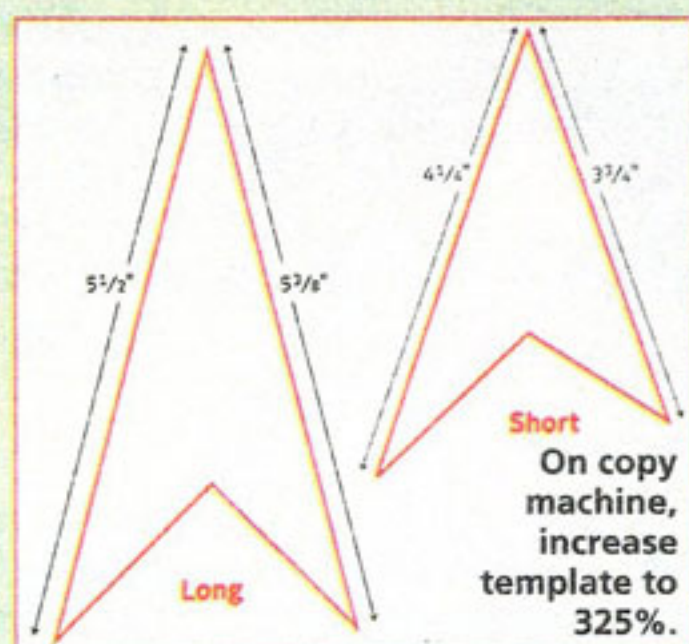
Makes 2 wreaths plus extra cookies.

● **Cookies:** Combine flour, spices, soda and salt in large bowl; reserve. Beat shortening and sugar until well combined. Add egg; beat on medium-high speed until fluffy, about 1 minute. On medium, beat in molasses and vinegar until well blended. On low, gradually beat in flour mixture until blended. Shape dough into 2 disks. Wrap in plastic; refrigerate 3 hours or until firm enough to roll without sticking.

● Position rack in center of oven; preheat to 375°F. Line large baking sheets with parchment paper. Sprinkle rolling pin with flour. For wreath base, on paper on 1 baking sheet, roll out half of one dough disk into 1/8" thick round. Cut out 10" round, using plate as a guide; cut out 5" round from center of larger round. Remove excess dough from paper; reserve. Bake ring 15-20 minutes until lightly browned around edges. Cool. Repeat to make second ring base using remaining half of dough disk; reserve scraps.

● Working in batches, on floured surface, roll out remaining dough and scraps to 1/8" thickness. Using templates as guides, cut out 2 long and 2 short "ribbons." For "bow loops," cut out 4 (3 1/8"x2") teardrop shapes. Using assorted (3 3/4"x2 1/8" to 2"x1 1/4") holly-leaf-shaped cutters, cut out "leaves." Place cookies 1" apart on baking sheets. Bake 10-12 minutes; cool.

● **Royal Icing:** In batches, mix sugar and cream of tartar in large mixer bowl. Mix in egg whites by hand to



moisten sugar. On low, beat with whip attachment just until egg whites are evenly incorporated. On high, beat 2-3 minutes until glossy and very thick. Cover surface with plastic wrap when not using. Tint 3 cups icing light green and 3 cups darker green with food coloring, leaving remaining white.

● **Ice cookies:** Thin 1 2/3 cups each portion of green icings and 2/3 cup white icing by adding about 1 1/2 to 2 1/2 tsp. water per each cup of icing. Working with 1 holly cookie at a time, spoon on a bit of icing and spread with paintbrush, as shown, icing half of holly cookies dark green and remaining half light green. Ice bases with green icing and "bow loops" and "ribbons" with white icing.

● **Outline cookies:** Thin 1/2 cup each color thick green icing by adding 1/4-3/8 tsp. water to each portion. Tint remaining 1/2 cup thick white icing red and thin.



Transfer icings to 3 separate pastry bags; cut small hole in each tip. Outline dark green leaves with light green icing and light green leaves with dark green icing; outline "bow" and "ribbon" pieces with red icing.

● **Assemble wreaths:** Using remaining thick green icing, attach "leaves" and "bow" pieces onto ring base, as shown. Prop "bow" in place until dry. Attach gumballs and dragées with icing. Let dry completely before moving wreaths. For gift giving, place decorated wreath on 15"-16" platter or cardboard cake circle covered in decorative food-safe paper. Place on large piece of cellophane wrap, gather cellophane over wreath and tie with festive ribbon.



*Dragées are for decoration only.



Adapted from Julia M. Usher's **ULTIMATE COOKIES**. Photographs © 2011 Steve Adams. Reprinted with permission from Gibbs Smith. To purchase book and/or project kit, including gift box, go to: FancyFlours.com/product/Julia-Ushers-Boughs-of-Holly-Wreath-Cookie-Kit/Julia-Ushers-Ultimate-Cookies.