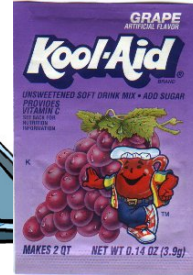


Kool-Aid Cookies

You will need:

- 1 cup of shortening
- 1 cup of granulated sugar
- 2 egg yolks
- 3 ¼ cups of flour
- 1 teaspoon of baking powder
- ¼ teaspoon of salt
- 6 tablespoons of milk
- ½ package of dry unsweetened Kool-Aid (any flavor)
- ½ package of dry unsweetened Kool-Aid (contrasting flavor)



Directions:

1. Mix the shortening and sugar.
2. Add egg yolks and beat well.
3. Sift all dry ingredients together and add alternately with milk to the creamed mixture.
4. After dough is mixed, divide in half.
5. Roll out on wax paper, sprinkle with Kool-Aid (one color on half, and the other color on the other half).
6. Put half the dough on top of the other half.
7. Roll up into a log and refrigerate at least 2 hours or freeze and slice when needed.
8. Slice and place on greased cookie sheet. Bake at 350°F for 10 to 12 minutes.

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.