

Paradise Recipe

Reindeer Ornament Cookies

1 cup butter or margarine, softened .
1-1/2 cups sugar.
2 eggs.
1/2 teaspoon vanilla.
4 cups all-purpose flour.
1 tablespoon baking powder.
1/4 teaspoon salt.
1/2 cup milk.
1/4 cup (2 ounces) Glace [Whole Red Cherries](#), chopped.
1/4 cup (2 ounces) Glace [Whole Green Cherries](#), chopped.
Decorating Frosting (recipe follows).
Glace Whole Red and Green Cherries.
Glace Green Pineapple Wedges.
Glace Orange Peel.
Silver dragees.



Beat butter in large bowl until fluffy; beat in sugar. Mix in eggs and vanilla. Mix in combined flour, baking powder and salt alternately with milk. Mix in chopped Glace Cherries. Wrap dough in plastic wrap and refrigerate until firm, at least 1 hour.

Roll dough on floured surface to 1/4-inch thickness. Cut out cookies with reindeer cutter. Bake on cookie sheets in pre-heated 350-degree oven until just beginning to brown, 8 to 10 minutes. Cool on wire racks.

Make frosting. Spoon frosting into pastry bag fitted with writing tip. Pipe frosting on cookies. Decorate with Paradise Glace Fruit and silver dragees, attaching with a little frosting. Makes about 2 dozen cookies.

Decorating Frosting

2-2 1/2 cups confectioners sugar.
3 tablespoons butter or margarine, softened.
1 teaspoon vanilla.
1/2 to 1 tablespoon milk.

Mix sugar, butter, vanilla and enough milk to make desired consistency. Frosting must be firm enough to hold a shape when piped through a pastry tip. If frosting is too thin, beat in a little more sugar; if frosting is too thick, beat in milk, adding a few drops at a time.