

CHARLIE

and the Christmas Ornaments

Create your own *Charlie and the Christmas Kitty* ornaments to make your holiday especially festive!

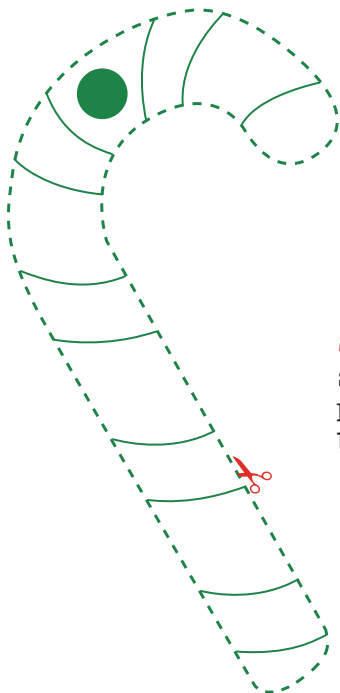
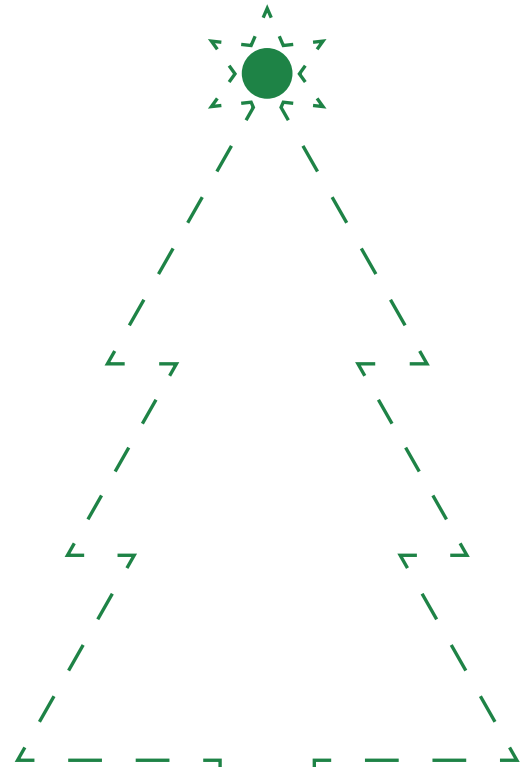
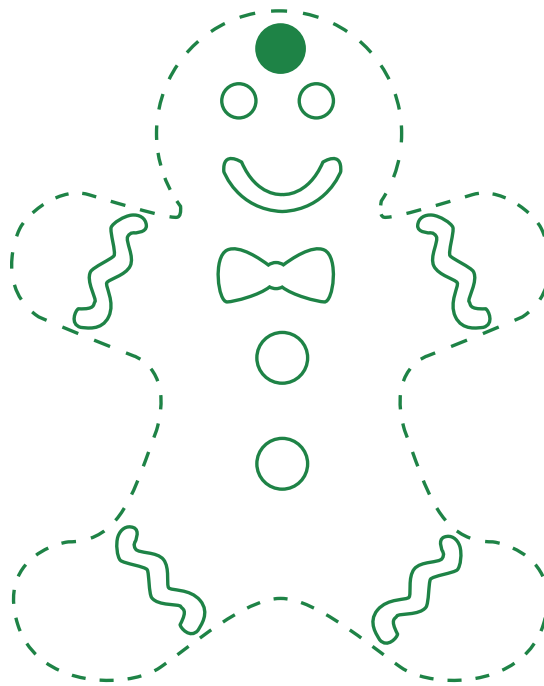
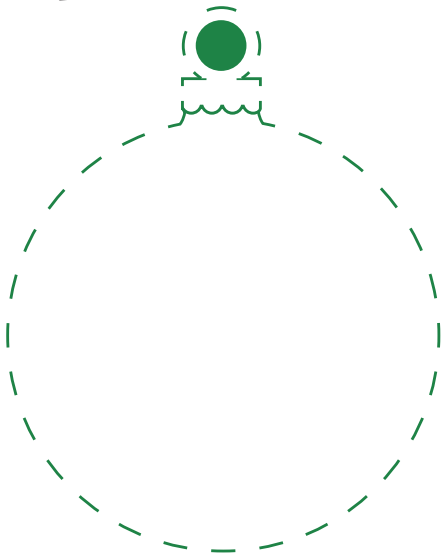


Materials:

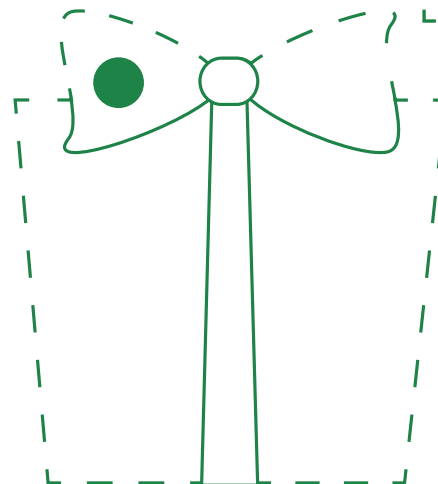
Crayons or markers
Scissors
One-hole punch
Ruler
Yarn or ribbon
Glitter (optional)
Glue or glue stick
(optional)

Instructions:

- Color in and decorate the shapes below. Use glue or a glue stick to add glitter for extra-sparkly ornaments!
- Let glue dry and then cut along the dotted lines.
- With help from a grown-up, punch a hole in the shaded circle at the top of each ornament.
- Loop a five-inch piece of yarn through the hole. Tie a bow.
- Hang your ornament on a Christmas tree, in a window, or wherever you choose!



Safety note: Be careful with scissors! Kids should always ask permission from a grown-up before using scissors.



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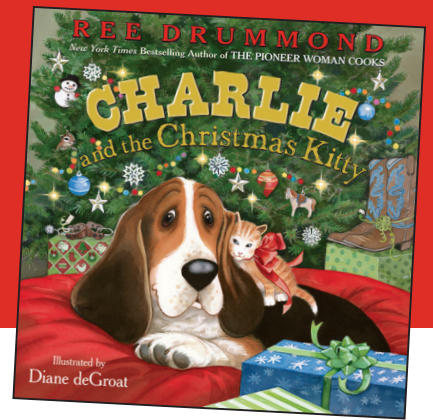
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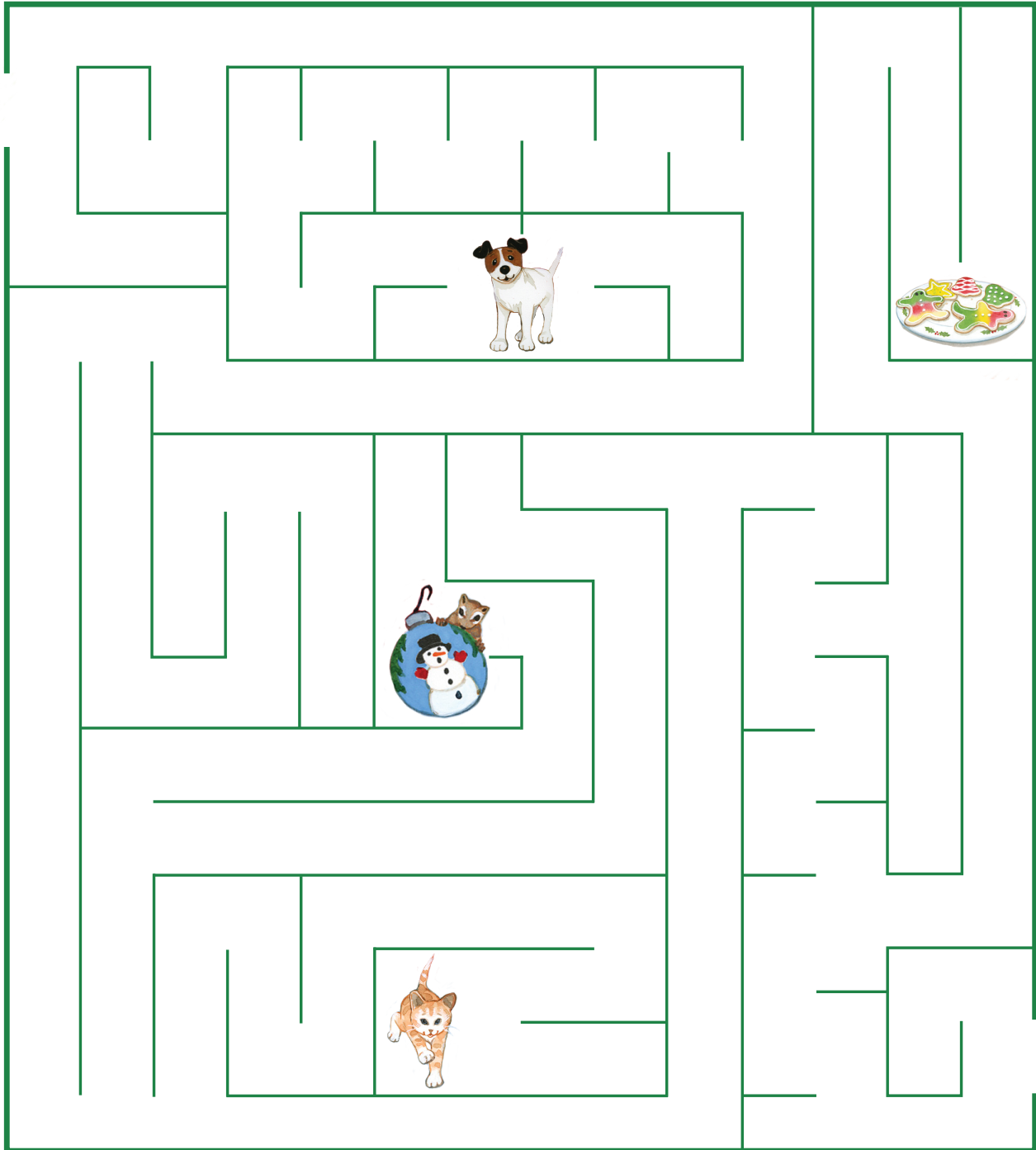
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Charlie and the Merry Maze

It's Christmastime at the ranch, and there's a lot of strange stuff happening! Help Charlie through the maze to reach the big tree that his family has brought INSIDE the house.



START



END

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Charlie's (and The Pioneer Woman's) Christmas Cookies

Makes 24-36 cookies (depending on the size of the cookie cutter)



Be safe! Always cook with an adult. Don't touch sharp knives or hot stoves and ovens! And always wash your hands before and after cooking.

Ingredients

Cookies

- 2/3 cup shortening
- 3/4 cup sugar
- 1/2 teaspoon grated orange or lemon zest
- 1/2 teaspoon vanilla
- 1 egg
- 4 teaspoons whole milk
- 2 cups flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt

Egg-Yolk Glaze

- 1 egg yolk
- 1 teaspoon water
- 2-3 drops food coloring

White Decorative Icing

- 1 (2-pound) bag powdered sugar
- 1/4 cup whole milk
- 2 tablespoons meringue powder (optional)



Instructions

1. Cream shortening, sugar, orange or lemon zest, and vanilla thoroughly. Add egg and beat until light and fluffy. Add milk and mix.
2. Sift dry ingredients together, then blend into cream mixture. Divide dough in half (or thirds, if you double the recipe) and slightly flatten between two sheets of waxed paper. Refrigerate for 1 hour (or freeze for 20 minutes).
3. While dough is chilling, combine egg yolk, water, and food coloring to make the egg-yolk glaze.
4. Roll out dough on lightly floured surface and cut into shapes with cookie cutters. Transfer shapes to lightly greased cookie sheet and paint cookies (using a soft brush) with egg-yolk glaze.
5. After brushing with egg-yolk glaze, bake at 375 degrees for approximately 6 minutes. Do not allow the cookies to brown.
6. While the cookies are baking, mix powdered sugar, milk, and meringue powder (optional) to make the decorative icing. Remove cookies from oven to a wire rack to cool.
7. Using a pastry bag or freezer bag, pipe with white icing to decorate.

Note: When making the white decorative icing, make sure that it is thick and somewhat retains its shape.

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