

This is the best cookie I've ever tasted! They are so light and delicate, they practically melt in your mouth! This is a great one to make for a birthday party.

## Decorated Dress Cookies

### For the cookies

- 2 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoons salt
- 1/2 cup (1 stick) unsalted butter, softened
- 1 cup sugar
- 1 large egg
- 2 tablespoons milk
- 1/2 teaspoon vanilla extract

To make this a stiffer frosting, which is preferable for piped designs, add more confections' sugar. To thin the frosting, add a few drops of water. To tint the frosting, use food coloring paste (available at party-supply stores) rather than liquid will thin the frosting. Use the tip of a wooden toothpick to add small amounts of the paste, blend, and add more if necessary to achieve desired tint.

In a small bowl, mix the flour, baking powder, and salt.

In a large bowl, cream the butter and sugar with an electric mixer on medium speed until fluffy. Add the egg, milk, and vanilla, blending well. Gradually add the flour mixture and beat until well blended. Cover and chill the dough for 1 hour.

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When planning a birthday party for children. They will remember what they did at a party, more than what they ate, so don't stress out on what the plates and napkins look like or whether the house was spotless. They love helping out so instead of you making the dessert have them help and frost their own cookie!

[Cookie Gift Baskets](#) features fresh-baked cookies in basket, tin, or box arrangements. Whether it's a birthday, get well, or other occasion, we've got lots of great ways to make them smile. Any occasion is better with cookies!

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Preheat oven to 375 degrees F. Divide the dough in half. Roll out one half of dough on

## Fun Fish Birthday Wish Cookies



9 Cookies Shown

We've reeled in some colorful fish in this arrangement. These bright and tasty treats make a fun gift for birthdays or anytime of year for the fisherman in your life.

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a lightly floured surface to about 1/4 inch thickness. Cut into desired shapes with cookie cutters or knife, rerolling the dough as necessary. Transfer cutouts to ungreased cookie sheets.

Bake 8-10 minutes, or until cookies are light brown around edges.

Remove cookies to a wire rack and let cool completely

### For the frosting

- 3 tablespoons butter, softened
- 2 1/4 to 2 1/2 cups sifted confectioners' sugar
- 2 tablespoons milk, plus additional if needed
- 1/4 teaspoon vanilla extract

1. In a small bowl, beat butter with an electric mixer on medium speed until light and fluffy. Gradually add about half of the confectioners' sugar, blending well.
2. Beat in the milk and vanilla. Gradually beat in the additional milk, if necessary, to make frosting spreadable.

3. Frosting the cookies and decorate using small candies and sprinkles.