

Disney Santa Paws 2

THE SANTA PUPS

Dress up your holiday with Charity's mistletoe barrette.

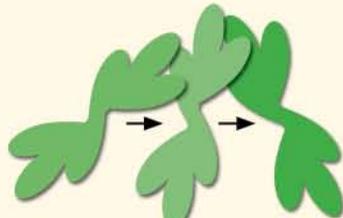


CHARITY'S MISTLETOE BARRETTE

YOU WILL NEED: 5"x5" Stiff Green Felt, 6" Red Ribbon, Small Beads or Pearls, Barrette or Hair Clip, Glue Gun, Scissors.



CUT TEMPLATES



STACK



GLUE



ADD RIBBON

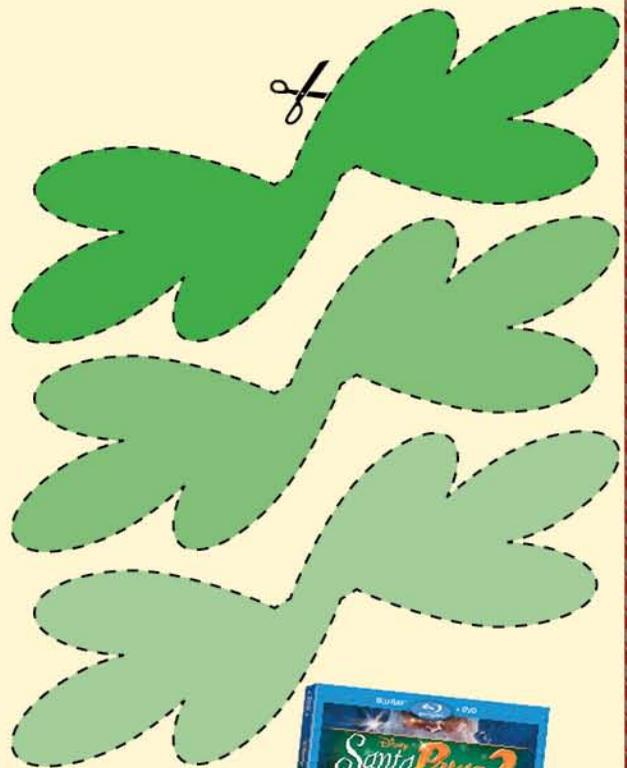
DIRECTIONS: Have an adult help you cut each mistletoe template out, then place each one on a piece of green felt and use your felt marker to draw around each template. Cut out the mistletoe template from the felt.

Stack the three pieces of previously cut felt at the center and glue them together with your glue gun. Place on top of your barrette and glue to your barrette with your glue gun.

Pick a leaf where you want your berries to go, and glue them on.

Tie a knot with your red ribbon around the barrette and felt, then form a bow.

Clip your mistletoe barrette into your hair for holiday fun!



ON BLU-RAY COMBO PACK & HD DIGITAL NOVEMBER 20



CHARITY

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These cookies are sweet, yummy memories that will melt in your mouth. Invite the kids to enjoy crafting this simple, special treat.

REINDEER SUGAR COOKIE RECIPE



INGREDIENTS:

For Cookies:

2 sticks unsalted butter, room temperature
 1 cup golden brown sugar, packed
 1 large egg, room temperature
 1 teaspoon vanilla extract
 1 teaspoon almond extract
 2 1/4 cups flour (+ 1/4 cup for rolling out dough)
 3/4 teaspoon baking powder
 3/4 teaspoon salt
 Cookie cutters

For Icing:

3 cups powdered sugar
 2 teaspoons light corn syrup
 1 teaspoon vanilla extract
 2 tablespoons water
 3 disposable pastry bags
 Food coloring, red and green

Try mini pretzels for reindeer antlers on oval cookies

PREPARATION:

Cookies:

1) Cream butter and sugar with electric mixer until light and fluffy. Then, beat in egg, vanilla, and almond extract. 2) In a separate bowl stir together flour, baking powder and salt. Add to butter mixture gradually. Mix until dough is not be too sticky. 3) Turn out dough onto well floured surface and gently knead into a nice oval. 4) Cut dough in half, wrap in waxed paper and chill in refrigerator for at least 2 hours. 5) Remove cold dough and let sit at room temperature for 10 to 15 minutes before rolling out. 6) Preheat oven to 350. Line baking sheets with parchment paper or silicone mat. 7) Working with only half of the dough at a time, gently roll out to 1/4 inch thick.

Turn dough a quarter turn every few rolls and dust often with flour to prevent sticking. 8) Cut out shapes and transfer to prepared sheet. Space cookies 1 inch apart. Re-roll excess dough until all is used. Repeat with second half of dough. 9) Bake cookies one sheet at a time for 10 minutes, edges should just begin to brown. Let cool slightly before transferring to wire rack. Cool completely before decorating.

Yields about 24 cookies.

Icing & Decorating:

With electric mixer, mix powdered sugar, vanilla and corn syrup. Slowly add water one teaspoon at a time until icing is smooth but not runny. It should drip very slowly from beaters. If it becomes too runny add extra sugar until desired texture is achieved. Divide icing into three bowls and mix in food coloring.

Fill pastry bags and decorate cookies. Let icing dry completely before storing finished cookies.



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