



Winter Baking Challenge

INSPIRED BY THE SHOW "NAILED IT" !

FESTIVE COOKIE TREES

Divide into teams in your family and see who makes the most delicious and most festive trees!

Yields: 16 Tree cookies

INGREDIENTS:

Cookie Dough

- 2 1/4 c. all-purpose flour
- 3/4 c. unsalted butter, at room temperature
- 1 c. sugar
- 1 egg
- 1 tsp. vanilla extract
- 1 tsp. almond extract
- 1 tsp. baking soda
- 1/4 tsp. kosher salt

Frosting

- 1 c. butter
- 4 c. powdered sugar
- 1 tsp. vanilla extract
- 3 tbsp. water or milk
- Green gel icing/food coloring color
- 3 tbsp. of sprinkles



Adapted from Lindsay Conchar's Recipe at delish.com:

<https://www.delish.com/cooking/recipe-ideas/recipes/a50445/christmas-tree-cookie-stacks/>

RECOMMENDED TIME FOR CHALLENGE: 50 MINUTES

STEPS

1. Pre heat oven to 350 degrees & prepare 2 cookie sheets
2. For cookie dough, use a mixer to cream butter and sugar together until light and fluffy, 3 to 4 minutes. Mix in egg and vanilla and almond extracts. In a separate bowl, whisk together dry ingredients. Add dry ingredients to wet ingredients and mix until smooth. Your dough will be thick!
3. Make three sizes of cookie dough balls: 1 teaspoon, 2 teaspoons, and 3 teaspoons. (You should have an even number of each.) Place medium and large cookies on a cookie sheet and press down slightly on each. Place small cookies on 2nd cookie sheet and do the same.
4. Bake until center looks mostly cooked, 7 to 8 minutes for the medium/large and 5 to 6 minutes for the small. When cookies are done, remove from oven and let cool 2 to 3 minutes, then transfer to a cookie rack to finish cooling.
5. For your frosting, use a mixer to beat butter until smooth. Add half the powdered sugar and mix until smooth. Add vanilla and 2 tablespoons water and mix until smooth. Add remaining powdered sugar and mix until smooth. Add green gel icing color to frosting and mix until your desired shade of green.
6. To assemble cookies, add frosting to ziplock bag, squeeze out air and seal, then cut one corner. Pipe a swirl of frosting onto the largest cookie, then top with medium cookie. Repeat steps with smallest cookie & then decorate with sprinkles. Refrigerate until you are ready to eat!



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SUGGESTIONS

We have some ideas for how to make the most of this cookie challenge for your family!

SUPPLIES:

Pull all of your supplies out before you start!

- 2 baking sheets for each team/competitor
- Parchment paper to line the baking sheet (recommended)
- A mixer
- Bowls for mixing cookie dough and frosting
- A ziplock bag or piping bag for each competitor
- Measuring spoons
- Measuring cups
- Spatula
- Cookie rack for cooling if you have one!



COME UP WITH A PLAN

As a family, discuss if you will break up into teams or all work together on this cookie challenge. Grown-ups vs. Kids is always a fun dynamic!

HOW WILL THE COMPETITION BE JUDGED?

Is there an impartial party who can see and taste the cookies made and issue a ruling? Could you use a 4-H style of judging, ranking the trees off of a set of agreed-upon criteria?

DISCUSS THE WHAT IF's

Go over any challenges you might face in this competition, and go over possible solutions. If one team is not done when the timer goes off, what happens? Is a tie possible? Agree on the adjustments and the rules ahead of time.

SHARE THE FUN!

Encourage your friends and family to join in the friendly competition, and share photos or videos with your local 4-H office or post to your 4-H social media page! We'd love to see what you come up with!

NEED A VISUAL ON THE STEPS? CHECK OUT THIS VIDEO:



<https://youtu.be/uVdKNsrBeoM>



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