



Pink-Lemonade Punch

GET READY

Large pitcher Paring knife
Small wooden board
1-cup Pyrex measuring cup
Long spoon for stirring
6 tall glasses

INGREDIENTS FOR 6 GLASSES

1 can (6 oz) frozen pink-lemonade concentrate
½ cup maraschino cherries
½ cup juice drained from a bottle of maraschino cherries
6 ice cubes
Fine granulated sugar
6 sprigs of mint

1. Run can of lemonade under hot water, to thaw slightly. Then have Mother open can.
2. Pour lemonade into pitcher. Using the same can to measure, add 4 cans cold water.
3. Using paring knife, cut maraschino cherries in half on wooden board; then cut each half in half. Add maraschino cherries to the lemonade.
4. In the Pyrex measuring cup, measure ½ cup cherry juice from the bottle of maraschino cherries. Pour into pitcher. Add all the ice cubes, and stir with the long spoon, to mix well.
5. Taste, and add a little sugar if you think it should be sweeter. Pour into glasses, and garnish each with a mint sprig.

Betsy's Sugar Cookies

GET READY

Large sheet of foil; paring knife
Ruler; 2 cookie sheets
Pot holders; wire rack; spatula

INGREDIENTS
1 bottle (1 ¾ oz) chocolate sprinkles
1 roll (1 lb, 2 oz) refrigerated sugar-cookie dough

1. Preheat oven to 375F.
2. Sprinkle sheet of foil with the chocolate sprinkles.
3. Unwrap roll of cookie dough. Roll in chocolate sprinkles, to coat well all over.
4. With knife, slice cookie dough into ¼-inch-thick slices (measure with ruler).
5. Place the cookie rounds, 2 inches apart, on ungreased cookie sheets.
6. Bake, one sheet at a time, 8 to 10 minutes, or just until cookies are a light-golden color. Using pot holders, carefully lift cookie sheet from oven.
7. Place cookie sheet on the cake rack. Cool cookies 3 minutes. Then, with the spatula, remove cookies to cake rack, and let them cool completely. Makes about 40 cookies.

make petals. Attach a marshmallow "flower" to one side of lollipop with a squirt of frosting.
3. Make rosette of frosting in center of marshmallow flower.
4. Attach spearmint leaves, one on each side of lollipop-stick stem, with a dab of frosting. Insert flowers in ice cream. Sprinkle ice cream with green sugar crystals or multicolor mints or chocolate shot.
5. Keep the sundaes in the freezer until you are ready to eat.

Note: The pink frosting, gumdrop leaves, green sugar crystals, and chocolate shot can be found in most supermarkets. The multicolor tiny mints can be found in most candy stores. Have Mother split the gumdrop leaves with a paring knife.