

Wafer Cookie Trees

Simple wafer cookies become clever Christmas trees with just a little frosting and colorful candies.

WHAT YOU NEED FOR ABOUT 10 TREES:

- 40 purchase wafer cookies
- Sharp knife
- Small plastic sandwich bag for each person
- Scissors
- Colorful candies such as Skittles
- One recipe Simple Frosting (below)

TO MAKE THE TREE SHAPES:

- 1 Lay the four wafers on the waxed paper. Use a sharp knife to cut the wafers at an angle. Make the top wafer have a point at the top. Make the bottom wafer a small rectangle for the base. See Photo A.
- 2 Place a little frosting in the plastic bags. Push the frosting to the end of the bag. Cut off the corner of the bag so the frosting can be piped onto the wafer cookie. See Photo B.
- 3 Add more frosting on the top between the cookies and place a colorful candy at the tip and on the frosting to look like ornaments on a tree. Let the wafer tree dry about an hour before picking it up. See Photo C.



SIMPLE FROSTING:

In a small bowl, mix together 2 cups powdered sugar and just enough water to make a thick creamy consistency. Beat the frosting until smooth. Add a few drops of green food coloring. Keep covered until ready.



A



B



C