

## Peanut Butter Snickerdoodle Tart with Cinnamon Peanut Crust

Prep Time: 30 minutes

Cook Time: 8 minutes

Refrigerate: 1 hour

- 1 1/2 cups lightly salted roasted peanuts, lightly crushed
- 3 tablespoons packed brown sugar
- 3 tablespoons butter, melted
- 1 teaspoon **McCormick® Ground Cinnamon**, divided
- 3 tablespoons chocolate milk
- 4 ounces semi-sweet chocolate, coarsely chopped
- 1/2 cup creamy peanut butter
- 2 tablespoons sweetened condensed milk
- 1 teaspoon **McCormick® Pure Vanilla Extract**
- 1/2 cup heavy cream

1. Mix peanuts, sugar, butter and 1/2 teaspoon of the cinnamon in medium bowl. Remove 1/4 cup and spread on small baking sheet. Divide remaining peanut mixture among 4 (4-inch) tart pans with removable bottoms. Press firmly onto bottom and up sides of each tart pan.
2. Bake tart crusts and peanut mixture together in preheated 350°F oven 8 minutes. Cool on wire racks.
3. Meanwhile, microwave chocolate milk in medium microwavable bowl on HIGH 45 seconds. Add chocolate; stir until chocolate is completely melted and mixture is smooth. Set aside.
4. Beat peanut butter, sweetened condensed milk, vanilla and remaining 1/2 teaspoon cinnamon in large bowl with electric mixture on medium speed until smooth. Add heavy cream; beat until soft peaks form. Spread in prepared tarts crusts. Spread chocolate mixture over top.
5. Refrigerate at least 1 hour or until ready to serve. Cut each tart in half. Sprinkle with toasted peanut crumble. Serve immediately.

Makes 8 (1/2 tart) servings.

**To crush peanuts:** Place peanuts in large resealable plastic bag. Pound with a rolling pin, mallet or heavy skillet until lightly crushed.

### FlavorPrint – Top Flavors in Recipe



## Gingersnap Crème Brûlée

Prep Time: 30 minutes

Cook Time: 30 minutes

Refrigerate: 4 hours

### Gingersnap Crème Brûlée:

Butter, for coating

2 cups almond milk

1 cup heavy cream

25 gingersnaps, coarsely crushed

1 piece **McCormick® Gourmet Madagascar Vanilla Beans**, split in half lengthwise and seeds scraped

1/2 teaspoon **McCormick® Gourmet Ground Ginger**

6 egg yolks

1/2 cup granulated sugar

1/4 cup Sugar in the Raw®, divided

### Caramel Drizzle:

1/2 cup caramel topping

1/4 teaspoon **McCormick® Gourmet Saigon Cinnamon**

### Ginger-Spiced Cream:

1/2 cup sour cream

2 tablespoons heavy cream

1 tablespoon almond milk

1 tablespoon granulated sugar

1/4 teaspoon **McCormick® Gourmet Ground Ginger**

Pinch salt

1. Lightly coat 10 (5-ounce) ramekins or shallow fluted dishes with butter. Place in shallow roasting pan. Set aside.
2. For the Gingersnap Crème Brûlée, place almond milk, heavy cream and gingersnaps in blender container; cover. Blend on medium speed until smooth. Add seeds from vanilla bean and ginger; mix well. Pour into medium saucepan on medium heat. Bring to simmer, stirring constantly.
3. Beat egg yolks and granulated sugar in large bowl with wire whisk until pale yellow. Gradually whisk in hot almond milk mixture. Strain through fine strainer or cheesecloth. Pour into ramekins, filling each about 1/2 full. Carefully pour enough hot water into roasting pan to come halfway up sides of ramekins.
4. Bake in preheated 325°F oven 25 to 30 minutes or until custards are almost set in center. Cool custards in water bath. Remove from water bath. Cover each custard with plastic wrap. Refrigerate at least 4 hours or overnight.

5. Sprinkle 1 1/2 teaspoons of the Sugar in the Raw® evenly over each custard. Holding a hand-held torch 4 inches from the sugar, lightly brown the sugar using a slow even motion. Remove the flame just before desired degree of browning is reached, as the sugar will continue to brown for a few seconds. Let stand 2 minutes to allow topping to harden.
6. Meanwhile, for the Caramel Drizzle, mix all ingredients in small bowl. Set aside. For the Ginger-Spiced Cream, beat all ingredients in medium bowl with electric mixer on medium speed until soft peaks form and mixture holds its shape. Top each crème brûlée with Ginger-Spiced Cream and Caramel Drizzle.

Makes 10 servings.

**Test Kitchen Tip:** Sugar topping can also be browned under a broiler. Place custards on a baking sheet. Let stand 5 minutes to allow custards to come to room temperature. Broil 6 inches from heat for 4 to 6 minutes or until sugar is melted and golden brown.

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## Cinnamon Oatmeal Custard Bars with Rum Raisin Sauce

Prep Time: 25 minutes

Cook Time: 1 1/4 hours

### Rum Raisin Sauce:

1 cup raisins

1/2 cup water

1 teaspoon **McCormick® Pure Vanilla Extract**

1/2 teaspoon **McCormick® Imitation Rum Extract**

### Cinnamon Oatmeal Custard Bars:

3/4 cup old fashioned oats, divided

3/4 cup flour

1/4 cup firmly packed brown sugar

1 1/2 teaspoons **McCormick® Gourmet Saigon Cinnamon**, divided

1/3 cup cold butter, cut into chunks

3/4 cup buttermilk, divided

3/4 cup granulated sugar

3 tablespoons butter, melted

5 eggs

1 teaspoon **McCormick® Pure Vanilla Extract**

1 cup confectioners' sugar

1. For the Rum Raisin Sauce, place all ingredients in blender container; cover. Blend on high speed until smooth. Pour into medium saucepan. Cook on medium heat 10 to 12 minutes or until thickened, stirring frequently. Set aside.
2. For the Bars, place 1/2 cup of the oats in food processor. Pulse to coarsely chop. Add flour, brown sugar and 1 teaspoon of the cinnamon; pulse to mix well. Add cold butter; pulse until mixture resembles coarse crumbs. Add 2 tablespoons of the buttermilk; pulse to mix well. Reserve 1/4 cup in small bowl. Press remaining oat mixture into bottom of greased foil-lined 9-inch square baking pan. Mix reserved oat mixture and remaining 1/4 cup oats. Spread on small baking sheet.
3. Bake crust and oat crumble together in preheated 425°F oven 8 to 12 minutes or until golden brown. Remove crust and oat crumble from oven. Reduce oven temperature to 325°F. Reserve oat crumble for serving. Pour Rum Raisin Sauce into prepared crust.
4. Meanwhile, mix granulated sugar and melted butter in large bowl with wire whisk until well blended. Add eggs, mix well. Stir in 1/2 cup of the remaining buttermilk, remaining 1/2 teaspoon cinnamon and vanilla. Pour over sauce in crust.
5. Bake 45 to 50 minutes or until custard is set and just golden brown around the edges. Cool completely on wire rack.

6. Just before serving, mix confectioners' sugar and remaining 2 tablespoons buttermilk until smooth. Sprinkle top of cooled dessert with oat crumble then drizzle with glaze. Cut into bars.

Makes 8 servings.

### **FlavorPrint – Top Flavors in Recipe**



## Chocolate Chip Cookie Biscotti with White Chocolate Dipping Sauce

Prep Time: 20 minutes

Cook Time: 45 minutes

### Chocolate Chip Cookie Biscotti:

2 1/2 cups flour

1 cup firmly packed brown sugar

1/4 cup instant nonfat dry milk

2 teaspoons baking powder

1/4 teaspoon salt

3 eggs

1 teaspoon **McCormick® Extra Rich Pure Vanilla Extract**

1 cup miniature chocolate chips

### White Chocolate Sidecar:

2 cups half-and-half

8 ounces white chocolate chips

1/4 cup Irish cream liqueur

2 teaspoons **McCormick® Extra Rich Pure Vanilla Extract**

1. For the Biscotti, mix flour, sugar, dry milk, baking powder and salt in large bowl with electric mixer on low speed until well blended. Mix eggs and vanilla in medium bowl until well blended. Gradually add to flour mixture, beating on low speed until well mixed. Stir in chocolate chips.
2. Divide dough in half. Shape each half into a 12-inch long log. Transfer logs to parchment paper-lined baking sheet. Flatten logs to 1-inch thickness.
3. Bake in preheated 350°F oven 20 to 25 minutes or until slightly risen and firm to touch. Cool logs on wire rack 10 minutes or until cool enough to handle. Transfer to cutting board. Using a sharp serrated knife, cut logs diagonally into 3/4-inch thick slices. Place slices, cut sides down, in single layer on parchment paper-lined baking sheets.
4. Bake 10 to 15 minutes or until crisp and golden, turning biscotti over halfway through cook time. Remove biscotti to wire racks; cool completely.
5. For the White Chocolate Sidecar, place all ingredients in medium saucepan on medium heat. Simmer 5 minutes or until heated through, stirring constantly. Serve with biscotti.

Makes 16 servings (2 cookies and 2 1/2 tablespoons sauce each)

**FlavorPrint – Top Flavors in Recipe**



Sweet

Coffee  
Chocolatey

## **Snickerdoodle Bites with Caramel Filling and Coconut Whipped Cream**

Prep Time: 30 minutes

Refrigerate: 1 hour

Cook Time: 15 minutes

### **Crusts:**

- 1 1/2 cups flour
- 2 teaspoons **McCormick® Ground Cinnamon**
- 1 teaspoon **McCormick® Cream of Tartar**
- 1/2 teaspoon baking soda
- 3/4 cup sugar
- 1/2 cup (1 stick) butter, softened
- 1 egg
- 1 teaspoon **McCormick® Pure Vanilla Extract**

### **Caramel Filling:**

- 1/4 cup **Thai Kitchen® Coconut Milk**
- 2 teaspoons espresso powder
- 1 package (11 ounces) soft caramels, unwrapped
- 1/8 teaspoon salt
- 1 teaspoon **McCormick® Pure Vanilla Extract**

### **Coconut Whipped Cream:**

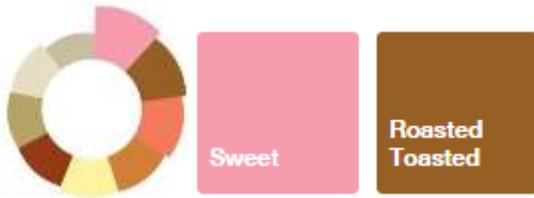
- 1/4 cup **Thai Kitchen® Coconut Milk**
- 1 teaspoon **McCormick® Ground Cinnamon**
- 1/2 cup heavy cream
- 1 tablespoon sugar
- 1 teaspoon **McCormick® Pure Vanilla Extract**
- 1/4 cup toffee crunch pieces

1. For the Crusts, mix flour, cinnamon, cream of tartar and baking soda in medium bowl. Set aside. Beat sugar and butter in large bowl with electric mixer on medium speed until light and fluffy. Add egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Refrigerate 1 hour.
2. Spray mini muffin pans with no stick cooking spray. Press 2 teaspoons of the cookie dough firmly into bottom of each cup. Bake in preheated 350°F oven 10 to 15 minutes or until golden brown. Cool on wire rack 1 minute. While still warm, use measuring teaspoon to create a well in the middle of each cookie crust. Cool completely.
3. For the Caramel Filling, microwave coconut milk in medium microwavable bowl on HIGH 30 seconds or until boiling. Stir in espresso powder. Add caramels and salt. Microwave on HIGH 1 minute or until caramels are melted, stirring after 30 seconds. Carefully stir in vanilla. Cool slightly. Pour or pipe into wells in each cookie crust. Cool completely.

4. For the Coconut Whipped Cream, mix coconut milk and cinnamon in small bowl. Set aside. Beat cream, sugar and vanilla in large bowl with electric mixer on medium speed until medium peaks form. Gradually pour in coconut milk mixture, beating until stiff peaks form. Garnish desserts with whipped cream and toffee crunch pieces.

Makes 15 (2 bite) servings.

### **FlavorPrint – Top Flavors in Recipe**



## Holiday Painted Cookies

Prep Time: 45 minutes

Refrigerate: 2 hours

Cook Time: 8 to 10 minutes per batch

2 1/3 cups flour

1 teaspoon baking soda

1 teaspoon **McCormick® Ground Cinnamon**

1/4 teaspoon **McCormick® Ground Nutmeg**

1/4 teaspoon salt

1 1/4 cups sugar

1 cup (2 sticks) butter, softened

1 egg

2 teaspoons **McCormick® Pure Vanilla Extract**

2 containers (16 ounces each) white frosting

1. Mix flour, baking soda, cinnamon, nutmeg and salt in medium bowl. Set aside. Beat sugar and butter in large bowl with electric mixer on medium speed until light and fluffy. Add egg and vanilla; mix well. Gradually stir in flour mixture on low speed until well mixed. Refrigerate 2 hours or until firm.
2. Roll out dough on generously floured surface to 1/4-inch thickness. Cut out shapes with holiday cookie cutters. Place on ungreased baking sheets.
3. Bake in preheated 375°F oven for 8 to 10 minutes or until lightly browned. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.
4. Spoon 1 container of the frosting into medium microwavable bowl. Microwave on HIGH 20 to 30 seconds, stirring every 10 seconds. (Frosting should be a pourable consistency.) Dip tops of cookies into frosting. Microwave remaining container of frosting as needed. Place frosted cookies on wire rack set over foil-covered baking sheet. (The baking sheet will catch drips.) Let stand 10 minutes or until frosting is dried.
5. Prepare desired colors of Holiday Flavor Paints (see tip). Using small clean paint brushes, paint designs on cookies.

Makes 6 dozen or 24 (3 cookie) servings.

### Holiday Flavor Paints:

**Winter Sky:** 1/2 teaspoon **McCormick® Pure Lemon Extract** and 2 drops **McCormick® Blue Food Color**

**Holly Berry:** 1/2 teaspoon **McCormick® Pure Vanilla Extract** and 1/4 teaspoon **McCormick® Red Food Color**

**Rosy Cheeks:** 1/2 teaspoon **McCormick® Pure Vanilla Extract** and 5 drops **McCormick® Red Food Color**

**Coal:** 1/2 teaspoon McCormick® Pure Vanilla Extract and 1/4 teaspoon McCormick® Black Food Color

**Evergreen:** 1/2 teaspoon McCormick® Pure Lemon Extract and 1/4 teaspoon McCormick® Green Food Color

**Candle Light Yellow:** 1/2 teaspoon McCormick® Pure Lemon Extract and 1/4 teaspoon McCormick® Yellow Food Color

**Tinsel:** 1/2 teaspoon McCormick® Pure Vanilla Extract and 1 drop McCormick® Black Food Color

- For more colors of Flavor Prints, see Painted Sugar Cookies recipe on [mccormick.com](http://mccormick.com)

### FlavorPrint – Top Flavors in Recipe



## Sugar Cookie Cups

Prep Time: 20 minutes

Cook Time: 10 minutes per batch

2 3/4 cups flour

1 teaspoon salt

1 cup (2 sticks) butter, softened

1 1/2 cups sugar

1 egg

2 teaspoons **McCormick® Pure Vanilla Extract**

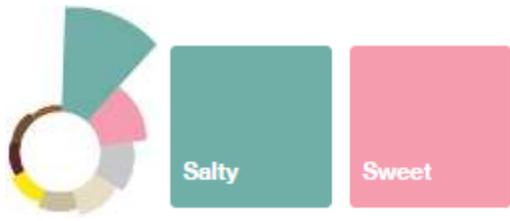
1. Mix flour and salt in large bowl. Set aside. Beat butter and sugar in large bowl with electric mixer on medium speed until light and fluffy. Add egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed.
2. Roll dough on generously floured surface to 1/4-inch thickness. Cut out circles with 3-inch round cookie cutter. Place a standard muffin pan, upside down, on work surface. Press a dough circle around each ungreased muffin cup. (If using a nonstick muffin pan, see tips for best results.)
3. Bake in preheated 325°F oven 10 minutes or until edges are just beginning to turn golden brown. Cool on muffin pans 5 minutes or until cool enough to remove. Remove to wire racks; cool completely. Fill with desserts such as fruit, ice cream, yogurt, pudding or mousse.

Makes 34 (1 cookie cup) servings.

### Test Kitchen Tips:

- For smaller cookie cups, cut out dough circles with 2-inch round cookie cutter. Press dough circles around a mini muffin pan. Bake in preheated 325°F oven 6 minutes or until edges are just beginning to turn golden brown. Makes 68 cookie cups.
- For colorful cookie cups, tint cookie dough with **McCormick® Assorted Food Colors & Egg Dye** before baking. Add a few drops of desired food color with the vanilla.
- Try varying the flavor of the cookie cups with other flavor extracts, such as **McCormick® Pure Almond Extract**, **McCormick® Pure Orange Extract** or **McCormick® Pure Lemon Extract**. Use 1 teaspoon extract in place of the vanilla.
- For nonstick muffin pan, line outside of pan with cupcake liners. Press dough circles around cupcake liners. Bake as directed.

**FlavorPrint – Top Flavors in Recipe**



## Eggnog Truffles

Prep Time: 25 minutes

Refrigerate: 5 hours

1 pound white chocolate, divided

4 ounces (1/2 package) cream cheese, softened

1/4 cup confectioners' sugar

1/4 teaspoon **McCormick® Ground Nutmeg**

1/4 teaspoon **McCormick® Imitation Rum Extract**

Additional **McCormick® Ground Nutmeg** for sprinkling

1. Melt 8 ounces of the chocolate as directed on package. Beat cream cheese, confectioners' sugar, nutmeg and rum extract in large bowl with electric mixer on medium speed until well blended and smooth. Add melted chocolate; beat until well mixed. Cover. Refrigerate at least 4 hours or until firm.
2. Shape into 24 (about 3/4-inch) balls. Place on wax paper-lined tray. Refrigerate until ready to dip.
3. Coat only 12 truffles at a time. Melt 4 ounces of the remaining chocolate in small microwavable bowl on MEDIUM (50% power) 1 1/2 minutes, stirring after 1 minute. Using a fork, dip 1 truffle at a time into the chocolate. Tap back of fork 2 or 3 times against edge of dish to allow excess chocolate to drip off. Place truffles on wax paper-lined tray. (If there are any "bald" spots on truffle, cover with melted chocolate that remains on the fork.) Sprinkle truffles with nutmeg. Repeat with remaining 4 ounces chocolate and remaining truffles.
4. Refrigerate 1 hour or until chocolate is set. Store truffles between layers of wax paper in airtight container in refrigerator up to 1 week.

Makes 2 dozen or 12 (2 truffle) servings.

**Test Kitchen Tip:** When dipping the truffles, do so in 2 batches (as directed above in Step 3) as the coldness of the truffles may cause the melted chocolate to harden.

### FlavorPrint – Top Flavors in Recipe



## Peppermint Bars

Prep Time: 15 minutes

Cook Time: 15 minutes

Refrigerate: 30 minutes

- 1 package (family-size) fudge brownie mix
- 2 1/2 cups confectioners' sugar
- 1/2 cup (1 stick) plus 7 tablespoons butter, divided
- 1 1/2 tablespoons heavy cream
- 1 teaspoon **McCormick® Pure Peppermint Extract**
- 12 ounces semi-sweet chocolate, coarsely chopped
- Crushed peppermint candies or candy canes (optional)

1. Prepare brownie mix as directed on package. Spread in greased foil-lined 15x10x1-inch baking pan.
2. Bake in preheated 350°F oven 15 minutes or until toothpick inserted into center comes out almost clean. Cool in pan on wire rack.
3. Meanwhile, beat confectioners' sugar, 7 tablespoons of the butter, melted, cream and peppermint extract in large bowl with electric mixer on medium speed until well blended and smooth. Spread evenly over cooled brownie. Refrigerate 30 minutes.
4. Microwave chocolate and remaining 1/2 cup (1 stick) butter in large microwave bowl on **HIGH** 2 minutes or until butter is melted. Stir until chocolate is completely melted. Spread over top of chilled brownie. Sprinkle with crushed peppermint candies, if desired. Cut into bars.

Makes 36 servings.

### FlavorPrint – Top Flavors in Recipe



## White Chocolate Kissed Gingerbread Cookies

Prep Time: 20 minutes

Refrigerate: 4 hours

Cook Time: 8 to 10 minutes per batch

3 cups flour  
2 teaspoons **McCormick® Ground Ginger**  
1 teaspoon **McCormick® Ground Cinnamon**  
1 teaspoon baking soda  
1/4 teaspoon **McCormick® Ground Nutmeg**  
1/4 teaspoon salt  
3/4 cup (1 1/2 sticks) butter, softened  
3/4 cup firmly packed brown sugar  
1/2 cup molasses  
1 egg  
1 teaspoon **McCormick® Pure Vanilla Extract**  
1/4 cup granulated sugar  
60 white and milk chocolate swirled kiss-shaped candies

1. Mix flour, ginger, cinnamon, baking soda, nutmeg and salt in large bowl. Set aside. Beat butter and brown sugar in large bowl with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a thick flat disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.
2. Shape dough into 1-inch balls. Roll in granulated sugar to coat. Place 2 inches apart on ungreased baking sheets.
3. Bake in preheated 350°F oven 8 to 10 minutes or until edges of cookies just begin to brown. Immediately press a chocolate candy into center of each cookie. Remove to wire racks; cool completely. Store cookies in airtight container up to 5 days.

Makes 5 dozen or 30 (2 cookie) servings.

### FlavorPrint – Top Flavors in Recipe



## Eggnog Thumbprint Cookies

Prep Time: 40 minutes

Refrigerate: 30 minutes

Cook Time: 10 minutes per batch

### Thumbprint Cookies:

- 1 1/2 cups flour
- 1/4 teaspoon **McCormick® Ground Nutmeg**
- 3/4 cup (1 1/2 sticks) butter, slightly softened
- 1/2 cup granulated sugar
- 1 whole egg plus 1 egg yolk
- 1 teaspoon **McCormick® Pure Vanilla Extract**
- 1 3/4 cups finely chopped walnuts, divided
- 1 egg white, slightly beaten

### Eggnog Filling:

- 6 tablespoons butter, softened
- 1 1/2 cups confectioners' sugar
- 1 tablespoon milk
- 1/4 teaspoon **McCormick® Imitation Rum Extract**
- 1/8 teaspoon **McCormick® Ground Nutmeg**

1. For the Cookies, mix flour and nutmeg in medium bowl. Set aside. Beat 3/4 cup butter and granulated sugar in large bowl with electric mixer on medium speed until light and fluffy. Add whole egg, egg yolk and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Stir in 1/2 cup of the nuts. Refrigerate 30 minutes or until dough is easy to handle.
2. Shape dough into 1-inch balls. Roll in egg white then in remaining nuts. Place about 1 inch apart on baking sheets. (Refrigerate remaining dough while baking each batch of cookies.)
3. Bake in preheated 375°F oven 10 minutes or until edges are lightly browned. Remove from oven. Immediately make an indentation in center of each cookie by gently pressing with back of small spoon. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.
4. For the Eggnog Filling, beat 6 tablespoons butter in medium bowl until softened. Gradually beat in confectioners' sugar until fluffy. Beat in milk, extract and nutmeg. Pipe or spoon about 1/2 teaspoon filling into center of each cooled cookie. Sprinkle with additional nutmeg, if desired.

Makes 34 (1 cookie) servings.

**FlavorPrint – Top Flavors in Recipe**



## Cinnamon Holiday Cookie Pops

Prep Time: 20 minutes

Refrigerate: 1 hour and 20 minutes

Cook Time: 10 to 12 minutes per batch

### Cookie Pops:

2 cups flour

2 teaspoons **McCormick® Ground Cinnamon**

1/2 teaspoon baking soda

1/2 teaspoon salt

1 cup (2 sticks) butter, softened

1 cup granulated sugar

1 tablespoon packed light brown sugar

1 egg

2 teaspoons **McCormick® Pure Vanilla Extract**

36 lollipop sticks

### Royal Icing:

4 cups confectioners' sugar

6 tablespoons warm water

3 tablespoons meringue powder

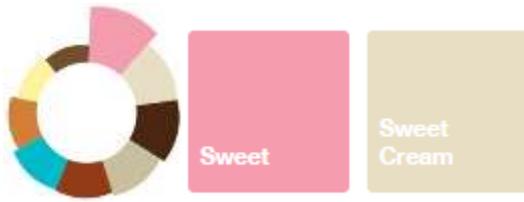
1 teaspoon **McCormick® Pure Vanilla Extract**

**McCormick® Assorted Food Colors & Egg Dye**

1. For the Cookie Pops, mix flour, cinnamon, baking soda and salt in medium bowl. Set aside. Beat butter and sugars in large bowl with electric mixer on medium speed until light and fluffy. Add egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Refrigerate dough 1 hour or until firm.
2. Roll out dough on lightly floured surface to 1/2-inch thickness. Cut into shapes with cookie cutters. Insert lollipop sticks into each cookie. Place 1 inch apart on parchment paper-lined baking sheets. Refrigerate 20 minutes.
3. Bake in preheated 350°F oven 10 to 12 minutes or until lightly browned. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.
4. For the Royal Icing, beat confectioners' sugar, water, meringue powder and vanilla in large bowl with electric mixer until stiff peaks form. For stand mixer, beat on low speed 7 to 10 minutes. For hand mixer, beat on high speed 10 to 12 minutes. Divide icing into small bowls. Tint with desired food colors. Spread or pipe icing onto cookies. Top with assorted sprinkles, if desired.

Makes 3 dozen or 36 (1 cookie pop) servings.

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