



The taste you trust®



Make your Easter egg-stra fun and delicious!



From hearty gravy to creamy vanilla – even the egg dye that makes your Easter bright – McCormick® has all the ingredients to make your holiday truly special.

For more fun and delicious Easter ideas, visit www.mccormick.com



Glazed Sugar Cookies

Prep Time: 30 minutes
Chill: 1 hour, Cook Time: 8 minutes per batch
Makes 30 (2 cookie) servings

- Ingredients:**
- 1 cup butter or margarine, softened
 - 1-1/2 cups sugar
 - 2 teaspoons McCormick® Cream of Tartar
 - 1 teaspoon baking soda
 - 1/4 teaspoon salt
 - 2 eggs
 - 1 teaspoon McCormick® Pure Vanilla Extract
 - 2-3/4 cups all-purpose flour
- Glaze:**
- 3 to 4 teaspoons milk
 - 1/2 teaspoon McCormick® Vanilla Extract McCormick® Assorted Food Color
 - 1 cup confectioners' sugar

- Directions:**
- Preheat oven to 375°F. In large bowl, cream butter for 30 seconds. Blend in sugar, cream of tartar, baking soda, and salt. Beat in eggs and vanilla. Mix in as much of the flour as possible with mixer. Use a wooden spoon to stir in any remaining flour.
 - Cover and chill 1 hour or until dough is firm. Shape dough into 1-inch balls and place 2 inches apart on ungreased cookie sheet.
 - Bake 8-10 minutes, or until edges are lightly brown. Let cool and decorate with colored glaze as desired.
 - Glaze: Combine milk and vanilla extract; stir in confectioners' sugar. Add a bit more milk to thin or more powdered sugar to stiffen. Blend in 3 to 4 drops food color or if desired, divide the icing among separate small bowls and tint each a different color with 1 to 2 drops of food color.

For more great recipes visit www.mccormick.com



WIN an egg-citing Easter in Washington D.C.

Kids, send in a picture of your beautifully colored Easter egg – and your family could win a trip to our nation's capital to participate in the Annual Easter Egg Roll on the South Lawn at the White House! **Plus**, all eligible entrants will receive a McCormick® Fun with Food Color Activity Booklet! (while supplies last)

Mail: (1) a completed entry form, (2) a color photo (3x5, 4x6 or 5x7) of your egg, and (3) a store identified register receipt with purchase price circled for any McCormick Food Color product (VT/MD residents send 3x5 card with product UPC number) to: McCormick's Egg-citing Easter in Washington D.C. Contest Entries, P.O. Box 6724, Saddle Brook, NJ, 07663 for receipt by 4/30/04. Purchase Necessary to Enter (except for MD/VT residents). Open to legal U.S. residents under age 18. Contest ends 4/30/04. One entry per person. Void where prohibited. For details including judging criteria and Official Rules go to www.mccormick.com

Name _____

Address _____

City _____ State _____ Zip _____

Email _____ Birth Date _____
(optional) (month/year)

Parent Signature _____ Date _____