

Hippity Hop Cookie Pops

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| 1 cup FLEISCHMANN'S® Margarine | 2 teaspoons baking powder |
| 1 cup sugar | Colored sprinkles or sugars |
| 1 egg | 18-24 (6-inch) lollipop or wooden pop sticks, optional* |
| 1 teaspoon vanilla extract | 1 (16-ounce) can prepared vanilla frosting |
| Red, yellow or green food coloring, optional | Assorted candies and colored decorator gels |
| 3 cups all-purpose flour | |

With mixer, beat margarine and sugar until creamy. Beat in egg and vanilla extract. Tint with food coloring if desired. Mix flour and baking powder; blend into margarine mixture. Beat at medium speed until mixture forms a ball. Let dough rest 15 minutes; do not refrigerate.

On floured surface, roll dough to a 1/8-inch thickness. With floured 4-inch cookie cutter, cut dough into desired shapes, rerolling scraps as necessary. Place on lightly greased baking sheet. Lightly press lollipop or wooden pop sticks into half of the batch of cookies, making sure the stick extends to center of cookie. Bake at 400°F for 5 to 7 minutes. Do not brown. Cool completely on wire rack.

To assemble, spread the top of each cookie with 1 tablespoon frosting; place cookies without sticks on top of cookies with sticks to form sandwiches. Decorate as desired with assorted candies and gels. Store in airtight container for up to 2 weeks.

Makes about 1 1/2 to 2 dozen cookies.

*If desired, omit lollipop or wooden pop sticks to make sandwich cookies.

Bake It With



BAKE THE BEST!

WITH FLEISCHMANN'S®



Fleischmann's
Original
MARGARINE

NO ADDED WATER

Easter treats are better with Fleischmann's,
the **only** leading stick margarine with **no added water**,
for great results every time you bake.