Hippity Hop Cookie Pops

1 cup FLEISCHMANN'S® Margarine

1 cup sugar

teaspoon vanilla extract
Red, yellow or green food
coloring, optional
cups all-purpose flour

2 teaspoons baking powder Colored sprinkles or sugars 18-24 (6-inch) lollipop or wooden pop sticks,

optional* (16-ounce) can prepared vanilla frosting Assorted candies and colored decorator gels

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.

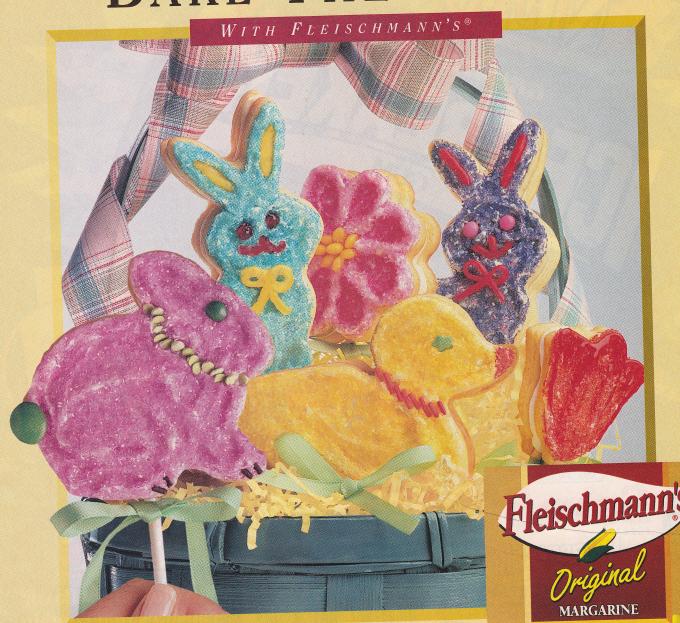
On floured surface, roll dough to a ½-s-inch thickness. With floured 4-inch cookie cutter, cut dough into desired shapes, rerolling scraps as necessary. Place on lightly greased baking sheet. Lightly press lollipop or wooden pop sticks into half of the batch of cookies, making sure the stick extends 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 11/2 to 2 dozen cookies.

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

Bake It With

BAKE THE BEST!



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

