

Cookie Walk Information

Thank you for baking for the Cookie Walk!

Cookie Walk:	Saturday, December 8 th – 9:00 am until 12:00 noon
Where:	Wrightsville United Methodist Church Fellowship Hall
Drop Off:	Thursday, December 6 th , 10:00 am until 2:00 pm Friday, December 7 th , 11:00 am until 3:00 pm Last Chance: Saturday, December 8 th , (8:00 am until 9:00 am)
What to Make:	Please make 3 batches of cookies, either one type or two types of delicious and pretty cookies. This is approximately 100 cookies. Bar cookies are fine if they are not too soft, sticky or fragile. <i>Feel free to bake more! The more we have, the more we can sell!</i>

Helpful tips from Last Year:

Festive Sells! Without tasting samples, customers are buying with their eyes. Frosting, colored sugars, or red and green M&Ms can dress up your favorite recipes for the season. Plain brown cookies don't sell well. **PLEASE DO NOT DECORATE WITH GEL ICING, as they don't hold up well.**

Start saving plastic salad containers, bakery boxes, or aluminum pans to pack your cookies. **Please allow cookies to cool thoroughly before packing to keep them from sticking together or breaking.** Frosted cookies should be placed in the freezer for 20 minutes before packing to be sure that the frosting is set.

Using Parchment paper to line your baking sheets will avoid cookies sticking to the pan. The same sheet can be used for several batches and there is no clean up!

Use waxed paper to pack your cookies. Place between layers to help cushion and avoid breakage.

If you have freezer space, cookies can be packed as above in freezer containers and kept frozen for a time until the Cookie Walk. (Best if plastic bag is wrapped around the entire container before freezing. Please make containers with number of cookies each contain.

This is a great opportunity to show off your baking skills and help raise funds for outreach projects! If you need recipes, try checking bettycrocker.com and [Allrecipes](http://Allrecipes.com). Pinterest is also a great source of recipes. If you aren't a baker, please consider making candies or small treats.