

# How to scare up lollipops

BY BARB LOUGH, CALGARY HERALD    OCTOBER 29, 2009

Several years ago the Children's Cottage published a Cookie Cook Book, and it has become my favourite go-to source for really good cookie recipes.

With Halloween happening in a couple of days, I flipped through the book looking for inspiration.

Sure enough, on Page 50:

Halloween Lollipops!

It looked easy enough to accomplish --make the dough, chill it, roll it in balls, insert a lollipop stick, bake, ice, decorate, eat and enjoy.

Two young friends with whom I shared the cookies agreed they were delicious. (Even more delicious if one spread the icing really thickly and added lots of decorations!)

Served with Swamp Water (equal parts of cola and orange pop), we all agreed they would be a fun item on a Halloween party menu.

This cookbook is devoted to helping all bakers, even novices, produce great cookies. There are pages describing various kinds of cookies, baking terms and how to properly measure ingredients for best results.

There's a helpful chart that compares package size to imperial and metric measure. For example, a 170-gram package of chocolate chips measures 1 cup or 250 mL. Handy to know if you buy supplies in bulk.

The book has recipes for many delicious sounding cookies, but for those with

special dietary concerns there are recipes without

ingredients like dairy products,

eggs, sugar or wheat. There are even recipes for unbaked

cookies!

The Children's Cottage has been in

operation in Calgary since the early 1980's, and was established as a response to situations the Child

Abuse Team at the Children's Hospital was encountering and observing in their day-to-day work.

Their mandate: Preventing harm and neglect to all children and strengthening families by demonstrating leadership through a network of crisis, respite and support services.

All programs are free, and accessible by phoning 403-233-2273.

Programs such as the Crisis Nursery and the Infant Respite Program, help provide care, sometimes in very simple ways, while parents deal with a particular crisis, and with the help of staff, create an ongoing plan for family management to get back on track towards a happy home life.

In 2008 a total of 2,650 people were assisted through the various programs of the Children's Cottage.

Linda McLean, Manager of Volunteer Programs, is grateful for the 110 volunteers who give hands-on help with childcare, office work, and assisting staff.

Linda is happy to report that the Cookie Cook Book has recently had another printing, and can be purchased for \$15 through the website [childrenscottage.ab.ca](http://childrenscottage.ab.ca).

Here is the recipe for Halloween Lollipops, recommended by Brock, Taylor and Barb!

#### HALLOWEEN LOLLIPOPS

1 cup canola based margarine (250 ml)

1 cup granulated sugar (250 ml)

½cup brown sugar (125 ml)

2 eggs (2)

2 tsp baking powder (10 ml)

¼tsp salt (1 ml)

2 tsp vanilla (10 ml)

3 cups all purpose flour (750 ml)

30 sticks to insert (30)

Orange Icing Decorations

In a large bowl, cream margarine and sugars. Beat in eggs one at a time. Blend in vanilla, baking

powder and salt. Stir in flour. Chill for 45 minutes.

Preheat oven to 350 F or

180 C.

Pinch off 2 tbsps (25

ml) of dough and shape into a ball. Insert a stick (I used wooden skewers, cut to 5.5 inch lengths), and flatten dough to ¼inch (6 mm) thickness. Bake for 8 minutes, or until slightly browned around the edges. Transfer to racks to cool. Frost and decorate as you desire.

You might use this Orange Icing:

¼cup canola based margarine (50 ml)

1½cup icing sugar (375 ml)

1 tbsp milk or undiluted orange (15 ml) juice concentrate red & yellow food colouring

In small bowl, mix together margarine, icing sugar and milk or juice until smooth. Add a few drops of red and yellow food colouring to create desired orange colour. Smooth on the cookies, and decorate-- the scarier the better!

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