

No Bake Easy-To-Make Tree Trims

Add some holiday magic to your home with these cheerful adornments.



Graham Cracker Cottage

For Walls:

Spoon about 1/2 cup Royal Meringue Icing [see recipe below] into decorating bag fitted with writing tip. Sandwich four 2-1/2-inch graham cracker squares together, top-sides-up, with lines of icing. Hold in place 1 minute; let set 10 minutes. Turn stack so perforation line on top square is vertical. Measure 1-1/2 inches up from bottom on each side and mark. Cut through stack carefully, using sawing motion, from side mark to top of perforation line on both sides.

For Roof:

Cut one 2-1/2-inch graham cracker square into two rectangles. Pipe icing on sloping sides of cottage. Press rectangles, top-sides-up, in place over icing, leaving small opening where 2 sides meet. Hold in place 1 minute. Let set 30 minutes.

Decorate as pictured, with red- and green-tinted icing, gumdrop halves and candy decors. For snow on roof, spread on plain icing. For hanging loop, knot ends of 10-inch length of red or green cotton crochet cord. Pipe line of plain icing in space along crest of roof; press knot into icing at center; cover with extra icing. Press small candies into icing along crest. Let dry at least 2 hours or overnight before hanging. Makes one cottage.

Graham Cracker Reindeer

With sharp serrated knife, cut 2-1/2-inch-square graham cracker diagonally in half to form two triangles. Place one triangle on work surface with longest side at left. Using thin metal spatula, spread small amount of Royal Meringue Icing [Link to recipe below] over bottom half of triangle. Cross ends of 10-inch length of green baby rickrack and press into icing so loop extends toward top, as shown. Press second triangle in place over first, as shown, with longest side at right. Hold in place 1 minute; let set 10 minutes. To decorate, thin icing with drops of water and paint evenly over surface of reindeer face with small square-tip acrylic paintbrush. Press ends of black jelly beans (eyes), tip of small red gumdrop (nose) and pieces of carefully broken mini-pretzels (antlers) into place as pictured. Let dry at least 2 hours or overnight before hanging. Makes 1 reindeer.

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Teddy Bear Wreath

From package of 1-inch Teddy Grahams, select 14 bears with paws extended. Sandwich 6 pairs of bears together, top-sides-out, with dots of Royal Meringue Icing [see recipe below] tinted with brown paste food coloring. Place on wax paper. Sandwich loop made from 8-inch length of red or green cotton crochet cord with icing between 2 remaining bears. Arrange 7 bear sandwiches in circle on wax paper, feet and paws touching. Pipe 1 continuous circle of icing twice around where paws touch. Let dry at least 2 hours or overnight. To decorate, turn wreath right side up and pipe dots of red- and green-tinted icing on paw joints as pictured. Add white nonpareils or other decors if desired. Let dry at least 2 hours before hanging. Makes one wreath.

Gumdrop Garland

Using large sewing needle and a 25-inch length of heavy-duty thread, string 6 each small red and white gumdrops and 12 small green gumdrops on thread, interspersing with 1/8-inch slices cut from small yellow gumdrops. Wipe needle and thread with dampened paper towel as you work to eliminate stickiness. Makes one garland about 15 inches long.

Royal Meringue Icing

Beat 1-1/4 cups confectioners' sugar, 1 tablespoon meringue powder and 2 tablespoons water in small bowl with mixer at high speed until thoroughly blended and smooth; mixture will be stiff. Makes about 1 cup.