

### Little Lamb Sugar Cookies

- 8 soft sugar cookies (2-1/2 inch)
- 1/2 cup ready-to-spread vanilla frosting
- 1 cup miniature marshmallows, cut in half
- 2 tsp. pink colored sugar
- 1/2 oz. semi-sweet chocolate, melted



1. Spread cookies with frosting.
2. Press cut sides of 24 marshmallow halves, 1 at a time, into sugar. Gently press marshmallow halves, sugar sides up, into frosting on cookies for the lambs' ears and noses as shown in photo. Decorate cookies with remaining marshmallow halves, cut sides down, as shown in photo.
3. Spoon chocolate into small resealable plastic bag. Cut small piece from one bottom corner of bag; use to pipe chocolate onto cookies for the mouths and eyes.
4. Refrigerate 15 min. or until chocolate is firm.

<http://www.kraftrecipes.com/recipes/little-lamb-sugar-cookies-191220.aspx>