

Decorate no-bake cookies with bug designs

Ingredients

- Round store-bought cookies (such as Nilla Wafers or shortbread)
- Cookie icing in assorted colors (red, yellow, and black)
- Black nonpareils
- Candy eyes

Instructions

Get ready to decorate by setting up your work area. First, remove the cookies from the package. (The smoother the cookie, the easier it will be to work with, which is why we suggest wafers or shortbread.) Then place individual cookies on a tray or baking sheet to catch icing drips as you work. You can find cookie icing at grocery stores, craft stores, or online.

To make the ladybugs

- Outline the top of the cookies with a red circle and fill in with the red icing.
- Let set for a few minutes. Use the black cookie icing to fill in the head on each ladybug. Then draw one black stripe down the center of each cookie.
- **3.** Create the spots by placing the black nonpareils on the cookies. Give each bug two candy eyes.

To make the bees

- Outline the top of the cookies with a yellow circle and fill in the surface with the yellow icing.
- 2. Allow to set for a few minutes. Use the black cookie icing to create the head on each bee. Then draw black stripes across each cookie and add an inverted triangle "stinger" at the bottom.
- 3. Give each bee two candy eyes.



HELP PROTECT MARINE LIFE

If you're going to a beach this summer, keep the environment and wildlife in mind. Last fall, teen volunteers from Punahou High School in Oahu, Hawaii, collected 1,100 pounds of trash from a local beach in a single day. Before you go home at the end of the day, take a look around to make sure you aren't accidentally leaving behind food wrappers or other trash. It can end up in the ocean and harm marine life. Other ways to help: If you come across crabs or turtles, watch from a distance without disturbing them. Keep dogs on leashes to protect beach-nesting birds, and stay away from any eggs you find.

