

# Disney Santa Paws 2

## THE SANTA PUPS

# CHRISTMAS ORNAMENT!



Build your very own Santa Paws 2 ornament!

### YOU WILL NEED:

FOAM BALL  
2 COTTON BALLS

RED FELT  
WHITE FELT

3 BLACK DOTS  
SCISSORS

GLUE  
ANTIQUÉ WHITE PAINT

**STEPS:** ALWAYS ask for an adult's help when using scissors or any sharp, dangerous objects.

#### Make Your Santa Paws Head

- 1) Glue your cotton and foam balls together (allow to dry)

#### Paint Your Santa Paws Head

- 2) Use 'antique white' to paint the foam and cotton head (allow to dry)

Helpful Hints:

- Avoid painting your hands by placing your ball on a stick
- Carefully form the cotton ball snout as you are painting



#### Make Your Santa Hat

- 3) Cut out a 4.7" (12 cm) semi circle of red felt
- 4) Form the felt into a cone shape and glue together (allow to dry)
- 5) Cut out a .6" x 4.7" (1.5 cm x 12 cm) strip of white felt
- 6) Glue the white strip along the bottom edge of the cone

- 7) Glue a cotton ball to the top (allow to dry)

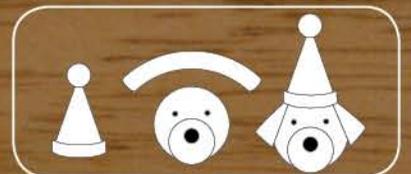
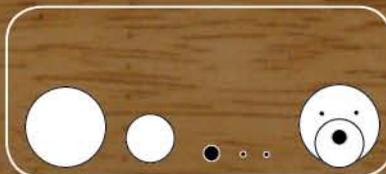
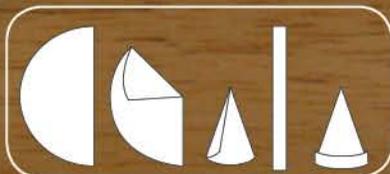
#### Make Your Ears

- 8) Cutout a .75" x 4.75" (2 cm x 12 cm) strip of white (or "antique white") felt with rounded edges. If your felt is plain white, paint to match the head and let dry.

#### Assemble

- 9) Ears: Position ears over the top of the head and attach with glue
- 10) Eyes & Nose: Glue black dots into place with glue
- 11) Hat: Place the Santa hat on top the head and secure with glue
- 12) Thread a 4" (10 cm) piece string or wire through the hat and make a loop for hanging

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## CANDY CANE BISCUITS

### DOG BISCUIT Recipe

#### INGREDIENTS:

3/4 cup hot water  
1/3 cup margarine  
1/2 cup powdered milk  
1 teaspoon salt  
2 teaspoons sugar

1 egg, beaten  
3 cups whole wheat flour  
Small clean paint brush  
Edible glitter, lustre dust or sparkling sugar sprinkles for decoration

#### PREPARE BISCUITS:

*Please ask an adult to help with this activity.*

Preheat oven to 325°. In large bowl pour hot water over the margarine. Stir in powdered milk, salt and egg. Add flour, 1/2 cup at a time. Knead for a few minutes to form stiff dough.

Place dough on a lightly floured surface, then roll out into a tube about 1/4 inch thick.

Cut each piece to a length of about 5 in.

Bend the top of each piece to form a candy cane shape.

#### BAKING INSTRUCTIONS:

Place cookies 1 inch apart on an ungreased cookie sheet.

Bake 325 F, for about 50 minutes, depending on thickness of biscuits.

Leave in the oven for 20 minutes after turning oven off to crisp.

Remove and cool.

#### TIME TO DECORATE!

You can decorate your candy canes with edible glitter, lustre dust, sparkling sugar sprinkles or food decorating pens you can find at your local grocery store.

**TIP:** To create a nice coating and make your decorations stick better try brushing a light coat of egg white on the surface of the candy cane before sprinkling on decorations. Then return to the oven for 4-5 minute or until set.



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