Christmas with the Mousekins

Extra crafts & recipes:

- greeting card to fold & color
- “Let’s trim the tree” to color
- Mimi and Momo felt finger puppets
- Mousie bookmarks
- Nana Mousekin’s Pinwheel Cookies
- Cheddar Crisp Nibblers

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Let's trim the tree!

I love ornaments!

This one is my favorite!
Mimi and Momo finger puppets

You’ll need:
tan, red, green, pink, and yellow felt
card stock, glue, scissors, black permanent marker

1. Print out patterns and cut them out.

2. Trace your patterns onto felt and cut out: 1 tan Mimi back, 1 tan Momo back, 2 tan heads, 4 pink ears, 1 red dress, 1 red bow, 1 green shirt, 2 green hats, 1 yellow circle, 2 yellow hearts, 2 red circles.

3. Pipe glue on the arms and sides of the dress and shirt, avoiding the neck area. Press them in place on the body backs as shown.

4. Spread glue on the pink ears and press them in place as shown.

5. Pipe glue around the edge of the heads and press them in place onto the bodies.

6. Flip the mice over. Pipe glue on the bottom edges of the bow and one hat, and press them in place on the back of the heads as shown.

7. Flip the mice face up again. Spread glue on the other hat piece and press it in place, matching up the edges.

8. Spread glue on the hearts, buttons and pompom, and press them in place as shown in the illustration at the top.

9. Make eyes by pressing the permanent marker into the felt in each spot.

When all the glue is dry, your finger puppets are ready for play!
Patterns for Mimi and Momo finger puppets

Cut 1 red bow
Cut 2 tan heads
Cut 2 green hats
Cut 1 Mimi back
Cut 4 pink ears
Cut 1 Momo back
Cut 1 red dress
Cut 1 green shirt
Cut 2 yellow hearts
Cut 1 yellow circle
Cut 2 red circles
Mousie bookmarks

You’ll need:
white card stock, scissors,
glue, markers, crayons
or other art supplies

1. Print this page out on white card stock.

2. Darken the eyes with a black marker.
   Color the ears and nose with a pink
   pencil or marker as shown.

3. Decorate the strips however you like!

4. Cut out the heads and the strips.

5. Spread glue at the top of the strips
   and press the heads in place.
   Let dry for 5 minutes.

Happy Reading!
Nana Mousekin’s Pinwheel Cookies

Ingredients:
- 1/3 cup butter, softened
- 3 ounces cream cheese, softened
- 2/3 cup sugar
- 1 egg
- 1/2 teaspoon almond extract
- 2 cups flour
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 1/4 cup raspberry (or apricot or strawberry) jam
- 1/4 cup chopped pistachios (or almonds)

To make the dough:
In a large bowl, cream the butter, cream cheese and sugar until light and fluffy. Add the egg and the almond extract and mix well. In a small bowl, whisk together the flour, baking powder and salt. Add it to the first mixture to form a soft dough. Divide the dough in half, scraping each half onto a sheet a plastic wrap. Form each into a square, wrap tightly and refrigerate for at least 2 hours.

To form the cookies:
Preheat the oven to 350°.
Working with one block of dough at a time, roll the dough out on a floured surface to form a 10 inch square. Using a pastry wheel or a sharp knife, cut the big square into 16 2 1/2 inch smaller squares. Transfer the squares to a cookie sheet lined with parchment paper. Cut 1-inch slits from each corner toward the center. Scoop a rounded 1/4 teaspoon of jam in the middle of each cookie. Then fold every other tip to the center to form a pinwheel shape. Top each pinwheel with chopped nuts and press lightly to stick. Bake for 8 to 10 minutes until lightly browned around the edges. Cool on the cookie sheet for a minute, then transfer to wire racks.
Cheddar Crisp Nibblers

Ingredients:
- 4 ounces sharp cheddar cheese
- 8 tablespoons butter, cold
- 1 cup flour
- ½ teaspoon salt
- fresh ground pepper

To make the dough:
Cut the butter and cheese into chunks and blend in a food processor until well combined. Sift the flour, salt and a sprinkling of fresh ground pepper into the processor bowl and pulse to form a soft dough. Scoop half the dough into the bottom of a quart sized plastic bag and mold it into a 1-inch round log. Repeat with the other half of the dough and refrigerate for at least 2 hours.

To form the crisps:
Preheat the oven to 425°.
Cut the plastic bag away from each log and slice into ¼ inch rounds. Place the rounds ½ inch apart on a cookie sheet lined with parchment paper. Bake for 8 to 10 minutes until lightly browned around the edges.

These crisps are great served warm or at room temperature!