

Christmas Cookies

By Kathy Moore

These Christmas Cookies look lovely decorating your Christmas tree, given as gifts or simply enjoyed on a cold and crisp winter afternoon. Simple cut out shapes or piped decoration can be added according to skill level.

This "How To" is perfect for a snowy afternoon with the Kids and above all is about having fun decorating!!



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Equipment and Materials for Making Cookies			
	✓		✓
1 Cup Butter or Margarine		1 tsp Cinnamon (or Ginger/Nutmeg)	
1 Cup Sugar		2 tsp Baking Powder	
1 Large Egg		3 Cups Plain Flour	
		Little Flour for dusting	
Mixing Bowl			
Rolling Pin			
Tree Canister Cutter Set/Metal Cookie Cutters			
Baking Tray, lightly greased			
Cooling Tray			

It is worthwhile reading through the method before you start to ensure you have everything to hand.

Method

Place the butter and sugar in the mixing bowl and cream until light and fluffy.
Add the egg and beat well.
Add the flour and bring to a very stiff paste.

Dust the worktop with plain flour and place cookie paste on worktop.
Roll out the cookie paste to approximately $\frac{1}{4}$ to $\frac{1}{2}$ cm.
Cut out the different cookie shapes and make a hole in the tops for hanging (optional - see image)

Transfer to a lightly greased baking sheet.
Bake at 180°C to 200°C (Gas 4 or 5) for 7 to 10 minutes or until light brown.
(Keep an eye on the biscuits when in the oven as these temperatures and times are for guidance only as the function and performance of different ovens varies)

Remove from the oven when baked and transfer to a cooling tray.

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Materials used to Decorate all Cookies		
	✓	✓
White Regalce		Black Regalce
Poppy Red Regalce		Bottle Green Regalce
Gold & Silver Dragees (balls)		Frosted Christmas Sprinkles
Gold Scintillos		Supercook Writing Icing Colours
3mm wide ribbon (optional)		Gold Stars

Stocking

Roll out red sugarpaste and cut out stocking shape using the stocking cookie cutter.

Place sugarpaste stocking onto cookie.

Roll out black sugarpaste and cut out stocking shape using the stocking cookie cutter. Cut top of stocking off.

Place black top of stocking onto red sugarpaste stocking

Using 'sugar glue' or a dab of royal icing, stick on pearls from Christmas Sprinkles at base of black top.

Sugar glue

Take a piece of white sugarpaste and add one or two drops of boiled water to soften the paste. Heat in a microwave for a couple of seconds to bring the paste to a thick consistency. Use to attach the decorations to the cookies.

Filled Stocking

Put a small sausage of paste on the stocking cookie. Moisten the sausage with cooled boiled water.

Roll out the white sugarpaste and cut out a stocking shape.

Place over the sausage and fit to the stocking shape.

Roll and cut out a coloured top to the stocking and attach.

Attach star shaped sprinkles with either a dab of royal icing or a dab of 'sugar glue'.

Other Shapes

Roll out selected sugarpaste and cut sugar paste shapes using cookie cutters and place onto identical cookies.

Decorate as your imagination takes you!

Cookie ideas

Push 3mm wide ribbon through the hole in the cookie and hang on the Christmas Tree.

Use the coloured writing icing to pipe initials or names on the cookies.

Use as place names for the table.

Use as nametags on top of real Christmas stockings.

Place in a gift box for a special present. Wrap in cellophane and bright ribbon.