

CHRISTMAS STAR COOKIES

the perfect midnight treats for santa

- 1 cup unsalted butter, softened
- 1 cup white sugar
- 1 ½ tsp vanilla extract
- 1 large egg
- 3 cups plain flour
- ¾ tsp baking powder
- ¾ tsp salt



- 1 Pre-heat the oven to 180 °C (356 °F). Line 2 baking sheets with paper.
- 2 Beat the butter and sugar with an electric mixer until light and fluffy.
- 3 Add the vanilla extract and egg, continue beating until fully combined.
- 4 Add the flour, baking powder and salt. Mix slowly, then beat until the flour is incorporated (it will be clumpy!).
- 5 Lightly dust a clean surface with flour, scoop out dough and pat together in 2 discs.
- 6 Roll dough out until approx 1cm thick. Sprinkle with flour under and over the dough so it doesn't stick.
- 7 Use cookie cutters to press out shapes (our favourite are stars!) and transfer to prepared baking sheets.
- 8 Bake for 10 minutes or until the surface is pale golden and the edges are light golden. Swap trays at halfway. Leave to cool completely on trays.
- 9 Sift flour into mix, stir to blend. Gather dough in a ball, cover with plastic wrap and chill in the fridge for 30 minutes.
- 10 Lightly flour a clean surface with the extra flour and roll dough out until 1cm thick. Any thinner and they'll fall apart when you lift them. Also be sure to use enough flour on your surface or else the dough will stick and fall apart.
- 11 Cut out shapes and place on baking trays.
- 12 Bake for about 8-10 minutes, or until golden brown. Leave to cool for 5 minutes before transferring to a cooling rack.
- 13 Serve plain or decorate with your favourite icing and toppings for a festive finish!

CHOCOLATE RUDOLPH CUPCAKES

almost too cute to eat!

Cupcake Ingredients

- 125 grams unsalted butter, softened
- ½ cup caster sugar
- 3 eggs
- 100 grams white chocolate buttons
- 1 ¼ cups self-raising flour
- ½ cup milk
- 12 red Smarties/MnM's
- 24 white chocolate buttons
- 1 packet pretzels
- 100 grams dark chocolate melted

Icing Ingredients

- 125 grams unsalted butter, softened
- 2 cups icing sugar
- 2 tbs cocoa
- 60 grams milk chocolate buttons, melted
- Black icing pen

- 1 Preheat the oven to 190°C (375°F). Line a 12 cup muffin tray with cupcake papers.
- 2 In a stand mixer, cream butter and sugar until pale and fluffy. Add eggs one at a time, beating well between each addition.
- 3 Add melted white chocolate and stir to combine.
- 4 Fold through flour and milk.
- 5 Divide mixture evenly between cupcake papers.
- 6 Bake for 18 minutes until golden, or until a skewer inserted comes out clean. Allow to cool completely.
- 7 To make icing, whisk butter until pale.
- 8 Sift icing sugar and cocoa together, gradually add butter to form a smooth mix.
- 9 Quickly stir through melted milk chocolate.
- 10 Spread icing over cupcakes. Place red smarties/M&M's for noses, white chocolate buttons for eyes with a dot of black icing for the pupil. Break the pretzels into halves and use as antlers.

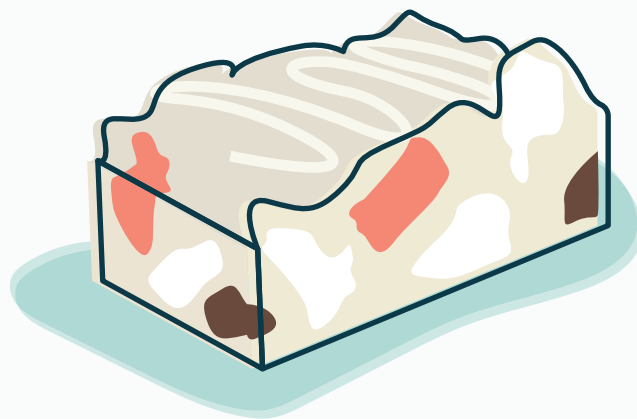


WHITE CHOCOLATE ROCKY ROAD

a sweet-tooth's dream with a festive twist

- 600 grams good quality white chocolate, broken into pieces
- 150 grams large pink + white marshmallows
- 75 grams pistachios + extra for decorating
- 60 grams dried cranberries + extra for decorating
- 30 grams shredded coconut
- 45 grams soft, chewy red lollies (red liquorice, red raspberries, Turkish delight etc)

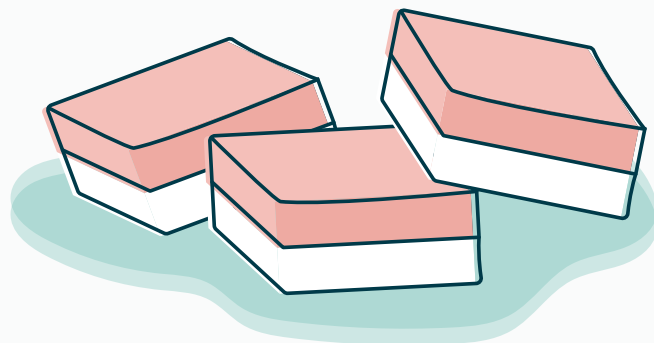
- 1 Grease and line an 8 inch square baking tin with baking paper.
- 2 Place white chocolate in a large heatproof bowl. Melt in the microwave, stirring every 20 seconds, until smooth.
- 3 Add marshmallows, pistachios, cranberries, coconut and red lollies and stir until all the mix-ins are covered with chocolate.
- 4 Pour the rocky road into the prepared tin and spread out into one even layer. Press pistachios and cranberries on top while the chocolate is still liquid.
- 5 Refrigerate for at least one hour or until set. Cut into small squares and serve.



COCONUT ICE

easy to make and hard to resist

- **100 grams butter**
 - **1 cup milk**
 - **6 cups icing sugar**
 - **1 tsp salt**
 - **1 cup desiccated coconut**
 - **2 tsp coconut essence**
 - **A few drops of red food colouring**
- 1 Place the butter, milk, icing sugar and salt in a large saucepan and heat gently until the sugar dissolves.
 - 2 Bring the mixture to the boil and keep the heat sufficient to just maintain the boil, stirring only occasionally, until the mixture reaches soft-ball stage.
 - 3 Add the coconut and coconut essence and remove from the heat .
 - 4 Cool for 5-10 minutes, then beat until the mixture thickens.
 - 5 Pour half the mixture into a bowl (the pink portion), add the red food colouring and beat with a wooden spoon until it starts to thicken.
 - 6 Pour into a greased tin approximately 20x20cm (8x8 inches).
 - 7 Beat the other half of the mixture (the white portion) until it starts to thicken, and spread it over pink mixture.
 - 8 Allow to cool and cut into shapes.



GINGERBREAD MEN

the perfect holiday activity for the kids!

Cookie Ingredients

- 2 cups flour
- ½ tsp baking soda
- 1 tbsp ground ginger
- 1 cup soft brown sugar
- 150 grams butter, cubed
- 1 egg, beaten
- 1 tbsp golden syrup

Icing Ingredients

- 1 egg white
- 1 ½ cups icing sugar
- 1 tsp lemon juice



- 1 Preheat oven to 180°C (356°F) bake.
- 2 Line two baking trays with baking paper.
- 3 Combine the flour, baking soda, ginger and sugar in a bowl or food processor.
- 4 Add the butter and pulse until it resembles fine breadcrumbs.
- 5 Add the egg and golden syrup and stir or pulse to mix. If the dough is sticky, add a little more flour until it forms a workable dough.
- 6 Wrap in plastic wrap and refrigerate for 30 minutes.
- 7 Roll out on a lightly floured surface until approx 5mm thick.
- 8 Cut out shapes using biscuit cutters and place on trays.
- 9 Bake for 8-10 minutes until golden brown. Cool on a wire rack.
- 10 Make icing by beating egg white with a fork until frothy. Fold in the other ingredients and place icing in a resealable bag. Snip off the corner and pipe decorations onto each biscuit. Use icing to attach lollies or currants.