

Christmas Cookies

Suitable For 3+ Years

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What You Will Need:

- 140g icing sugar
 - 1 tsp vanilla extract
 - 1 egg yolk
 - 250g butter, cut into small cubes
 - 375g plain flour, sieved
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- To decorate
 - 200g icing sugar, sieved
 - Edible food colouring, optional
 - Edible gold and silver balls
 - Approx 2m thin ribbon cut into 10cm lengths

Step By Step Guide:

1. Tip the icing sugar, vanilla extract, egg yolk and butter into a mixing bowl, then stir together with a wooden spoon (or pulse in a food processor until well combined)
2. Add the flour and mix to a firm dough. Shape the dough into two flat discs and wrap them. Chill for 20-30 mins. Heat oven to 190C/fan 170C/gas 5 and line two baking sheets with non-stick baking paper
3. Roll out the dough on a lightly floured surface to about the thickness of two £1 coins
4. Cut out Christmassy shapes (use a cutter if you like) and place on the baking sheets
5. Using the tip of a skewer, cut a small hole in the top of each cookie. Bake for 10-12 mins until lightly golden
6. Lift the biscuits onto a wire rack to cool
7. Meanwhile, mix the icing sugar with a few drops of cold water to make a thick, but still runny icing. Colour with edible food colouring, if you like.
8. Spread it over the cooled biscuits, decorate with edible balls and thread with ribbon when dry