

CRACKLIN' CHRISTMAS COOKIES

These cookies make lovely Christmas treats, and can be hung on the Christmas Tree.

INGREDIENTS:

3.5oz/100g Unsalted butter, softened to room temperature

3.5oz/100g Caster sugar

1 Free range egg, lightly beaten

1tsp Vanilla extract

10oz/285g Plain flour

TO DECORATE:

14oz/400g Icing sugar

3-4 Tbsp water

Food colouring

Edible glitter

METHOD:

Preheat oven to 190°C – Gas 5, Line a baking tray with grease proof paper.

Cream the butter and sugar together, until light and fluffy. Beat in the vanilla and the egg, a little at a time until well combined. Stir in the flour until the mixture becomes a dough. Roll out the dough to 1cm thickness, using a pastry cutter, any shape you wish ... star, round, triangle or a mixture of shapes, place each cookie on the baking tray and if you wish to hang them on the tree.

Using the end of a straw to make a hole in the cookie so as to pass a ribbon through to hang it.

Place in oven and bake for about 8 -10 minutes, or until pale golden brown, once baked, set aside to harden.

ICING:

Make a smooth icing mixture using the icing sugar and water, add water gradually to get the right consistency, you can put amounts of icing mixture into small bowls and colour with food colouring. If you are handy with a piping bag, pipe around the edges of cookies, or spread icing with a knife, and add the edible glitter, use your imagination for designs, many shops sell edible sugar cake decorating sprinkles and such like, once your designs have set, you can hang them on the tree, they do look wonderful. Happy baking!