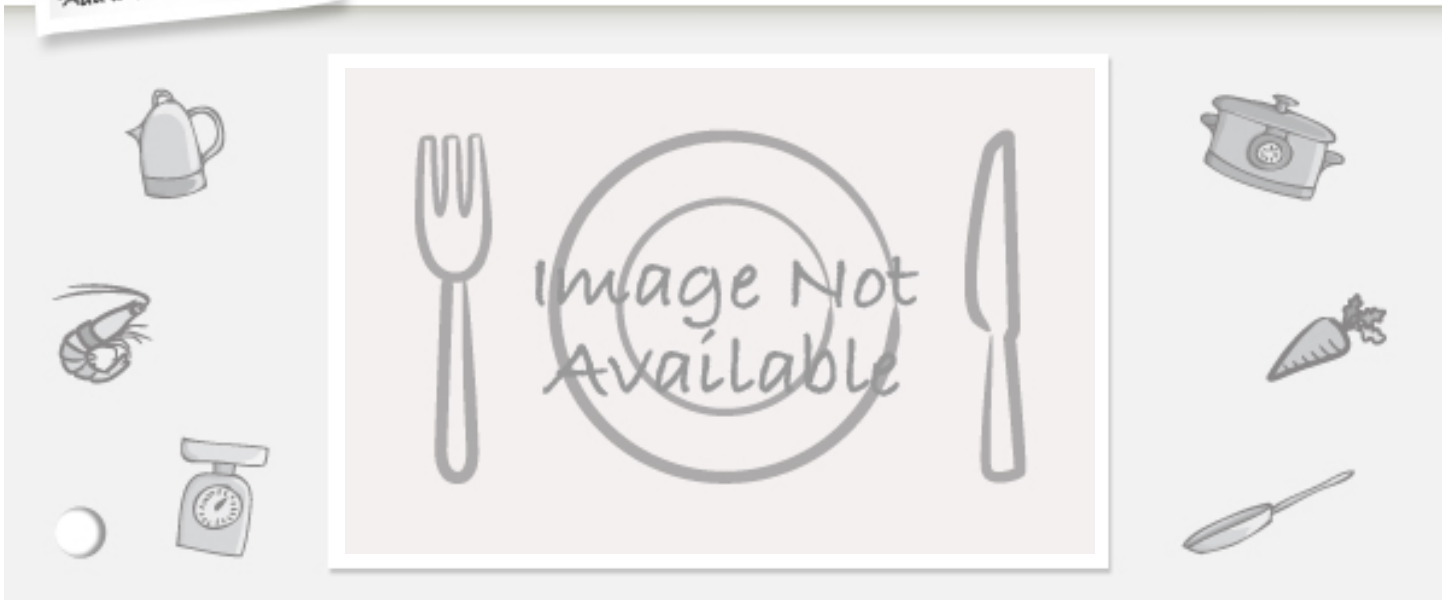




Christmas Tree Cookies

 Serves 24  EASY



Ingredients

275 g (10 oz) plain flour
100 g (4 oz) caster sugar
1 tbs Mixed Spice
1 1/2 tbs baking powder
Pinch salt
225 g (8 oz) butter, softened
1 medium egg, beaten
Coloured icing

Method

STEP 1

Tip the flour, sugar, spice, baking powder, butter and egg into a bowl and slowly mix with an electric mixer for a few moments until the mixture has formed crumbs. Bring together with your hands to form a soft dough. Reserve 100 g (4 oz) of the dough in cling film and divide the remainder into three. Roll each piece into a short fat sausage.

STEP 2

Lay a small square of cling film on the work surface and lay a dough sausage in the middle. Cover the dough with the film and gently pat into a neat triangle shape. Wrap in the film and chill for at least 2 hours. Repeat with the other two dough sausages. When ready to cook, pre-heat the oven to 180°C, 350°F, Gas Mark 4.

STEP 3

Cut each dough triangle into 8 slices and place well spaced apart on three lined baking sheets. Take the reserved ball of dough and divide into 24 small balls. Shape into small sausages and stick at the base of each triangle to form a tree trunk. Bake for 7-10 minutes, until risen and just golden. Cool on a wire rack and pipe with coloured icing as you wish.