

**Here is a selection of Christmas recipes  
researched by First Year Home Economics  
students**

**We hope you enjoy them**

**Happy Christmas**



# Christmas Cookies

[:www.allaboutyou.com/goodhousekeeping](http://www.allaboutyou.com/goodhousekeeping)

Aoife Curran

## Nutritional Value:

94 calories

3g fat

16.5g carbohydrates

0.1g salt

## General Info:

**Makes:** 22 approx

**Preparation:** 25mins

**cooking:** 15mins

## Ingredients

75g softened unsalted butter

100g caster sugar

1 medium egg

½ tsp vanilla extract

250g plain flour, plus extra to dust

½ tsp baking soda

## Optional Extras

Coloured ready to roll fondant icings, royal icing, food colourings & edible decorations

## Method

1. Using a wooden spoon, cream the butter & sugar together in a large bowl until smooth.
2. Beat in the egg & vanilla extract.
3. Sift the flour & baking powder into the bowl & stir.
4. Tip out on to a lightly floured surface and knead gently to make a soft dough.
5. Use shapes, Christmas tree, star etc. and wrap in cling-film, and then chill for ½ hr.
6. Pre heat the oven to 180°C (160°C fan oven), mark 4.
7. Roll out the dough on a lightly floured surface until 5mm thick (1/4 in).
8. Using Christmas cookie cutters, stamp out shapes, re-rolling the trimmings if necessary.
9. If the cookies are to be hung as decorations, use a skewer to make a 5mm hole in each one.
10. Place on two non-stick baking trays & bake for 10-15 mins until pale golden.
11. Leave to cool on the sheets for 3mins & then transfer to a wire rack to cool completely.
12. When the cookies are completely cool, decorate with coloured fondant icing or royal icing and/or edible decorations.



# CHOCOLATE KISSES

By Rebecca Flavin (Kids first cookery book)



## You will need:

- 200g of unsalted butter, softened
- 100g of granulated sugar
- 1 teaspoon of vanilla extract
- 250g self raising flour
- 2 tablespoons of cocoa powder

## For the raspberry cream

- A few ripe raspberries about 4 to 5
- 100g of unsalted butter, softened
- 100g of icing sugar {2 baking sheets }

## STEPS

- Preheat oven to 180 degrees or gas mark 4. Put a little butter on a paper towel and rub it all over the baking sheets to grease them.
- Put the soft butter, sugar, and vanilla extract in a mixing bowl and mix well with a wooden spoon until the mixture becomes fluffy and paler in colour.
- Add the flour and cocoa powder to the bowl and mix well with your hands until it comes together into a dough.
- Pull off a small piece of dough and roll into a small ball about the size of a walnut. Then flatten it a little. Put it onto a baking sheet. Roll another one- make sure it is about the same size- and keep going until you have about 50 cookies- make sure you have an even number.
- Put baking sheets in oven. Bake for 6-7 minutes and then take sheets out of oven. Let them cool.
- For the raspberry cream, put the berries into a small bowl and mash them with a fork. Add the butter and sugar and mix them all together with the fork.
- Spread a little cream onto a cookie and sandwich it together with another cookie. Keep going until you have 25 cookies.

## HOW TO MAKE CHRISTMAS MUFFINS BY AVA WALSH

### INGREDIENTS

**Makes: 12**



250 grams plain flour	2 clementines (or satsumas)
2½ teaspoons baking powder	approx. 125 millilitres full fat milk
½ teaspoon bicarbonate of soda	75 millilitres vegetable oil (or melted butter left to cool slightly)
100 grams caster sugar	1 large egg
1 teaspoon ground cinnamon	175 grams dried cranberries
¼ teaspoon ground nutmeg (or good grating of fresh nutmeg)	3 teaspoons demerara sugar (for the topping)

### METHOD

1. Preheat the oven to 200°C/180°C Fan/gas mark 6/400°F. Line a 12-bun muffin tin with muffin papers or (as I have here) silicone inserts.
2. Measure the flour, baking powder, bicarbonate of soda, caster sugar, cinnamon and nutmeg into a large bowl; grate the zest of the clementine/satsuma over, and combine. If you are doing this in advance, leave the zesting till Christmas morning.
3. Squeeze the juice of the clementines/satsumas into a measuring jug, and pour in the milk until it comes up to the 200ml mark / halfway between the ¾ cup and 1 cup marks.
4. Add the oil (or slightly cooled, melted butter) and egg, and lightly beat until just combined.
5. Pour this liquid mixture into the bowl of dried ingredients and stir until everything is more or less combined, remembering that a well-beaten mixture makes for heavy muffins: in other words a lumpy batter is a good thing here.
6. Fold in the cranberries, then spoon the batter into the muffin cases and sprinkle the demerara sugar on top. Bake in the oven for 20 minutes, by which time the air should be thick with the promise of good things and the good things themselves golden brown and ready to be eaten, either plain or broken up and smeared, as you go, with unsalted butter and marmalade.

## CHRISTMAS TREE POPS by Emily Hanrahan (Author Chelsea)

Prep Time 30 minutes

Total Time 30 minutes

Servings 24 pops



### Ingredients

- 1 package of your favourite Oreos
- 1 bag 12 ounces bag white chocolate chips
- 1 bag 12 ounces package dark green candy melts
- Christmas sprinkles
- Optional: vegetable oil
- 24 Lollipop sticks

### Instructions

1. Gently separate the Oreos by slowly twisting them apart. (Some will break, it's okay, just try to be gentle)
2. Separate the blue candy melts into 3 parts (this is to keep it from getting hard while you decorate) and place each section in a microwave safe bowl.
3. To make the chocolate easier to work with about 1/2 teaspoon vegetable oil to each section of chocolate (you can add more later if needed to thin it even more).
4. Melt in 20 second bursts in the microwave (Microwave 20 seconds, stir 20 seconds, etc.)
5. Be patient when melting and stir well in between bursts to avoid burning the chocolate.
6. Dip one end of the lollipop stick into the melted chocolate and press that side into the cream side of the Oreo.
7. Place the other half of the Oreo on top and gently press and hold.
8. Place the oreo on top of a fork over the bowl of melted chocolate. Use a spoon to spoon chocolate over the oreo.
9. Shake the fork gently on the edge of the bowl until the chocolate forms an even layer.
10. Set aside and allow to completely harden.
11. Once hard, melt 1/3rd of the dark green chocolate. Add a little oil if needed to thin.
12. Transfer the melted green chocolate into a plastic bag and snip off the very tip with scissors.
13. Pipe the outline of the Christmas tree (see video tutorial) and then sprinkle the Christmas sprinkles on top.
14. Allow to harden at room temperature

## Brownies by Katelynn Foran (Source Odlums)

### Ingredients:

300g dark chocolate, roughly chopped  
300g unsalted butter, chopped  
5 free rang eggs  
400g caster sugar  
1 tablespoon vanilla extract  
150g plain flour  
150g cocoa powder  
1/2 tablespoon baking powder  
Pinch of salt 100g  
dark chocolate chips



### Method:

- 1: Heat the oven to 180 C (gas mark 4) Grease a shallow 20 X 30 baking tin and line with baking paper (leave a little overhanging on the two long sides to help remove the brownies from the tin)
- 2: Melt the chocolate and the butter in a bowl set over a saucepan of barely simmering water, stirring occasionally, until smooth (make sure the bowl doesn't touch the water)  
Allow to cool
- 3: Place the eggs, sugar and vanilla in an electric mixture and beat for about 4 minutes or until thick, pale and fluffy. Beat in the cooled chocolate mixture
- 4: Sift in the flour, cocoa powder and salt and fold in using a large metal spoon, until smooth. Gently fold in chocolate chips. Spoon the mixture into the tin and smooth the surface.
- 5: Bake for 30-35 minutes or until the top has formed a crust. It should be firm to the touch but still a bit moist in the centre. Allow to cool in the tin, then remove and cut into squares.

### Tip:

The higher quality chocolate means you'll make better brownies. For the best version of this brownie recipe try to find a dark chocolate with at least 50% cocoa solids.



## Triple chocolate brownies by Millie Sheehan (Sid Sheehan)

### Ingredients:

- 150g dark chocolate
- 125g butter (plus 1 tbsp for greasing)
- 3 large eggs
- 230g sugar
- 1 tbsp coco powder
- 120g plain flour
- Pinch of salt
- 75g white chocolate chips
- 75g milk chocolate chips



1. Preheat your oven to 180°C (regular)/165°C (fan), gas mark 4.
2. Prepare 8 inch/20 cm square tin (at least 2 inch/5 cm in height) by greasing inside all over and lining the bottom of the tin with baking parchment.
3. Place a large bowl over a pan of simmering water ensuring the water does not touch the bottom of the bowl. 2 inch/5 cm of water in the bottom of the pot will be enough.
4. Melt the butter and chocolate in the bowl, stirring gently until fully melted.
5. Remove the bowl from the pan and sit onto a counter and allow to cool for five minutes. (This is to ensure when you add the eggs that they won't start to scramble in the batter)
6. Using a wooden or metal spoon stir in the sugar, vanilla and the cocoa powder stir until well combined
7. Add the eggs one at a time, stirring between each addition.
8. Finally add the flour, salt and the optional choc chips or nuts (if using) and mix until you have just combined all the flour into the batter.
9. Pour the runny batter into the prepared baking tin and use a knife or spatula to spread it evenly around the tin and into the corners.
10. Place the tin into the centre shelf of the pre-heated oven for at least 30minutes before you check to see if the brownies are done.
11. Unlike a standard cake, brownies should be gooey in the centre so using a skewer to check if it's cooked will not work. You should check to see that there is a cracked crust on the top. Also, use a knife and cut a line through the centre of the cake, push aside slightly and check to see if the batter is still runny. If the batter is runny return the brownies to the oven and check again after further 10 minutes. Once the brownies hold their shape you can remove from the oven, but they should still be sticky
12. Once you have removed the cooked brownies from the oven, cut them in the tin to the required size and then allow to cool a little in the tin.





## Easy Christmas Wreath Cookies by Louise Scanlon

( <https://www.yourcupofcake.com/2015/12/easy-christmas-wreath-cookies.html> )

**Servings** 24 -30 cookies

### Ingredients

- Cookies: 1 box Pillsbury Purely Simple White Cake Mix or the chocolate cake mix!
- 2 eggs
- 1/3 C. oil
- 1 tsp. vanilla extract
- Green Frosting:
  - 3/4 C. butter softened
  - 2-3 C. powdered sugar
  - 2 tsp. vanilla extract
  - green food dye
- Fruit by the Foot the Target store brand is best because it's not as wide, and they don't come with designs cut into them
- red candies mini M&M's, red hots, or sprinkles

### Instructions

1. Preheat oven to 335 degrees and line pans with parchment paper.
2. Combine cake mix, eggs, oil and vanilla extract. The dough will be thick so you can either mix it by hand to get a workout or use a mixer.
3. Scoop out dough balls the size of walnuts and lightly flatten onto the pan. (Just a gentle pan will do to keep them from baking up too tall.)
4. Bake for 8-12 minutes.
5. Let cool.
6. Frosting: Beat butter and 2 cups powdered sugar. Add more powdered sugar until you reach your desired consistency. Add vanilla extract and green food dye.
7. Pipe frosting on in a circle to create your wreath (piping tip shown in photo).
8. Use your Fruit by the Foot to make bows and then place those on top of the cookie wreath. Finish off with red candies for your "berries"

## Chocolate Biscuit by Cake by Saibhe Enright

[www.odlums.ie/recipes/chocolate-biscuit-cake/](http://www.odlums.ie/recipes/chocolate-biscuit-cake/)

### Ingredients

275g/10 oz Butter  
150ml/1¼pt Golden Syrup  
225g/8 oz Chocolate (good quality, at least 60% cocoa)  
½ x 400g packet of Digestive Biscuits, roughly crushed  
½ x 400g packet of Rich Tea Biscuits, roughly crushed  
1 packet of Maltesers  
125g/4 oz Shamrock Walnuts, Brazil Nuts and/or Almonds (optional)  
125g/4 oz Shamrock Sultanas, Apricots and/or Cherries (optional)



1. Line a 15cms/6" round cake tin or a 2lb loaf tin with a double layer of greaseproof paper.
2. Melt the butter, syrup and chocolate in a pan over a low heat. Stir to make sure all the ingredients are well mixed together.
3. Add the biscuits, maltesers and fruit and nuts, if used. Stir well.
4. Transfer to prepared tin. Level it on top and press down well to avoid air gaps. Allow to get cold and hard. Wrap completely in greaseproof paper and store in a fridge.

## Christmas tree brownies by Ella O Connor (Source Odlums)



### Ingredients

- 125g/4oz Odlums Cream Plain Flour
- Pinch of Odlums Baking Powder
- 75g/3oz Chocolate
- 175g/6oz of Butter or Margarine (room temperature)
- 175g/6oz Shamrock Golden Caster Sugar
- 2 Eggs (Lightly Beaten)
- 2 Tsp of Goodall's Vanilla Essence
- Pinch of salt
- To Decorate
- 3 tbsp Icing sugar sieved and mixed with 1 tbsp water
- Sweets to decorate

### How to:

1. Preheat oven to 160c/320F/Gas 3. Lightly grease and base line a 20 x 20 x 5 cm square tin.
2. Melt the butter/margarine and chocolate together over a low heat.
3. Remove from the heat, add sugar and mix well.
4. Add vanilla essence to the lightly beaten eggs and pour into the mixing bowl.
5. Sieve the flour, salt and baking powder together and gently stir the chocolate into the mixture.
6. Pour into the prepared tin and bake for about 35 – 40 minutes until crispy on top.
7. Remove from the oven and allow to cool.
8. With your cutters cut out some Christmas tree shapes
9. Drizzle with icing and decorate with some sweets

## Queen cakes by Clodagh Scanlon (Source LifeWise)



What you need:

Ingredients

100g butter or margarine

100g of caster sugar

2 eggs beaten

Few drops of vanilla essence

150g of self- raising flour

Equipment

Bun tin, paper cases, wooden spoon, or electric mixer, tablespoon, jug, dessertspoon, knife, wire tray, spatula

Method

1 Preheat oven to 190 degrees /gas mark 5

2 Place paper cases in bun tin

3 cream butter/margarine and sugar together until light and fluffy

4 Add egg a little at a time and beat well Add vanilla essence

5 Fold in flour gently until well mixed

6 Using a dessertspoon and a knife two-thirds fill the paper cases with the mixture


7 Bake for 15-20 minutes

8 Cool on a wire tray

I will decorate the queen cakes at the end- I will put melted chocolate and sprinkles etc. on them

## Home sweet home Gingerbread house by Chloe Farmer


Source Jamie Oliver

<b>Ingredients</b>		
	1 orange	
4 tablespoons maple syrup	460 g plain flour , plus extra	
2 tablespoons treacle	¼ teaspoon baking powder	
160 g muscovado sugar	2 free-range egg whites	
2 teaspoons ground ginger	500 g icing sugar	
2 teaspoons ground cinnamon	sweets and edible glitter , to decorate	
200 g unsalted butter		

### **Method**

1. Put a small saucepan on a low heat, add the maple syrup, treacle, sugar, ginger and cinnamon with 4 tablespoons of water and combine with a wooden spoon. Keep stirring until the mixture boils.
2. Carefully take the pan off the heat, then cube up and add the butter, saving 1 piece. Let it all melt in, stirring to combine, then grate in the orange zest.
3. Stir in the flour and baking powder until everything comes together as a dough – if it's very sticky, dust it with flour, then wrap it in cling film and refrigerate for 30 minutes.
4. Preheat the oven to 180°C/350°F/gas 4. Grease a baking tray with the reserved butter.
5. Dust your work surface and rolling pin with flour, then roll the dough out to about 5mm thick.
6. Using a sharp knife, cut out pieces for your house. You'll need six pieces, in three different shapes measuring: sides: 20cm x 14cm; roof: 21cm x 7cm; gable ends: 10cm (base) x 14cm (outer sides) x 18cm (apex). Any scraps can be pressed together and rolled out for the next pieces.
7. Place your house pieces onto the tray, leaving a 1cm gap between them. Bake in the oven for 12 to 15 minutes, or until golden and slightly darker around the edges.
8. Let the gingerbread cool completely before icing.
9. Whisk the egg whites to stiff peaks then, while whisking, gradually mix in the icing sugar till you have a dense stiff meringue. Use this to glue your gingerbread pieces together.
10. Decorate with sweets, using more of the icing as glue, then very lightly dust with glitter for sparkly snow

## Festive Donuts by Amelie Brogan-Ryan

<b>INGREDIENTS</b>	<b>UTENSILS</b>
<p>125g plain flour 1 tbs baking powder 150g castor sugar 1 egg 120ml milk tsp vanilla extract 4 tsp vegetable oil Oil spray 2 tsp ground cinnamon (optional)</p> 	<p>Donut maker Mixing bowl Spatula Measuring jug Whisk Spoon Weighing scales Wire tray</p> <p><b>METHOD</b> Combine dry ingredients Mix in egg, milk, vanilla, butter, oil and stir Preheat donuts maker and grease with oil Spray (1 spray is plenty) Pour in 3tbs of mixture to each mould Cook for 3-5mins until golden brown Remove and cool on wire tray</p>
<b>TO DECORATE (Add if needed)</b>	<b>METHOD</b>
<p>1 ½ cups of icing sugar 3tbs milk Vanilla ½ tsp Food colouring (optional) Sprinkles (optional)</p>	<p>Sieve sugar Combine all ingredients Dip donuts upside-down in icing Let harden and decorate Enjoy!</p>



## Rachel Allen's Chocolate Lava Cakes by Orla McNamara



Makes 4 cakes

### INGREDIENTS

- 150g good-quality dark chocolate
- 125g butter
- 3 eggs
- 3 egg yolks
- 75g caster sugar
- 50g plain flour
- 25g good quality cocoa powder, plus extra for dusting

### METHOD

1. Preheat the oven to 180°C/gas 4. Butter four 8cm ramekins and place on a baking tray. Break or chop the chocolate and melt with the butter in a heatproof bowl set over a saucepan of simmering water.
2. Whisk the eggs and egg yolks with the sugar in a large bowl until the mixture is pale and fluffy. Add the egg mixture to the chocolate mixture and fold in to mix. Sift in the flour and cocoa powder and fold in gently with a metal spoon or spatula until just mixed.
3. Transfer the mixture to the prepared ramekins and bake in the oven for 8-10 minutes or until risen and just firm to the touch. The outer part should be cooked and the inner part liquid.

Carefully run a knife around the inside of each mould to loosen the puddings, then carefully turn them out onto individual warmed serving plates. Dust with cocoa powder and serve immediately with vanilla ice-cream.



## Almond Eve Pudding by Anna Suchan (Good house keeping)

### Ingredients

700g cooking apples  
5ml ground cinnamon  
175 g Demerara sugar  
125g butter softened  
125g self raising flour  
2 eggs beaten  
25 g ground almonds  
½ teaspoon almond essence  
30ml milk  
25g flaked almonds  
Icing sugar  
Cinnamon cream



### Method

1. Peel ,quarter and thinly slice the cooking apples into a 1.4 litre(2 ½ pint) oven proof dish
2. Combine the cinnamon with 50 g of the sugar, scatter over the apple
3. Cover tightly with cling film while preparing the topping
4. Beat the butter ,add the remaining Demerara sugar and cream together
5. Gradually beat in the eggs
6. Lastly, by hand lightly beat in the flour, ground almonds, essence and milk and spread that over the apples.
7. Place the flaked almonds on top in 6 squares to form a check board effect.
8. Bake at 180 C /gas 4 for 50-60 mins.
9. Dredge icing sugar between the flaked nut squares and serve with cinnamon and cream

## Chocolate Cupcakes by Caitríona Leahy (Baking for kids book)

### Ingredients

- **250g** plain flour
- **115g dark chocolate**
- **400g** caster sugar
- **1/2 tsp** baking powder
- **1 teaspoon bread soda**
- **1/2 tsp** vanilla essence
- **100 g** butter
- **2** eggs
- **180ml** water
- **180ml** milk

### For the topping

- 150g butter-softened
- 250g icing sugar
- 2 tablespoons cocoa powder
- 2 teaspoons hot water



### Method

1. Put the paper cases in the bun tin
2. Put the flour, sugar baking powder ,bread soda and butter in a large bowl. Mix together.
3. Melt the chocolate in a heatproof bowl over a pan of hot water. Make sure the water doesn't touch the bottom of the bowl.
4. Add in the water,eggs, milk, vanilla essence and melted chocolate.
5. With an electric mixer beat at a low speed for 30 seconds-then beat at high speed for 3 mins
6. Use a teaspoon to transfer equal amounts of the mixture to the paper cases. Bake the cup cakes for 20-25mins. Leave them to cool on a wire rack.
7. For the topping-beat the butter and icing sugar..Combine the cocoa powder and water ,and add to the mixture. Beat until smooth and shiny. Spread over the cupcakes to finish.

## Christmas scones by Agata Niedzielska



<https://www.kingarthurflour.com/recipes/christmas-scones-recipe>

These crumbly, full-flavored scones feature cranberries and pecans. With oats in the dough, they're a tasty throwback to their Scottish origins.

- 2 cups All-Purpose Flour
- 1 cup old-fashioned rolled oats or quick-cooking (not instant) oats
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon salt
- 1/2 cup brown sugar, packed
- 1/2 cup (8 tablespoons) unsalted butter, cut into pats
- 1 cup dried cranberries, packed
- 1 cup diced pecans
- 3/4 cup buttermilk, sour cream, or plain (not Greek-style) yogurt
- sparkling white sugar for topping, optional

### Directions

1. Preheat the oven to 190°C. Lightly grease a baking sheet, or line it with parchment.
2. Mix the dry ingredients in a large mixing bowl. Add the butter, working it in to make an unevenly crumbly mixture.
3. Add the fruit and nuts, mixing until they're evenly distributed. Stir in the buttermilk.
4. Turn the dough out onto a well-floured surface and cut it into two pieces. (Keep sprinkling on flour if you need to.) Form each into a disk, and gently pat each disk into a round about 6" in diameter.
5. Transfer the disks to the prepared baking sheet, and sprinkle them with sparkling sugar, if desired, pressing it in firmly.
6. With a bench scraper or sharp knife, cut the round into 8 wedges. Do this by cutting straight down through the dough so you shear the edges. If you saw the dough, you tend to press the edges together, which keeps the scones from rising as they bake. Separate the scones slightly; there should be about 1" between them at the outside edge.
7. Bake the scones for 20 minutes, or until they're just beginning to brown. A toothpick inserted into the center of one should come out clean, or perhaps with a few moist crumbs clinging to it.
8. Remove the scones from the oven, and serve them warm. To serve later, reheat for 10 minutes, lightly tented with foil, in a preheated 180°C oven.
9. Store any leftovers at room temperature, well wrapped, for several days. Freeze for longer storage.

## Christmas cookies by Niamh Dillane (Odlams )

### Ingredients

Makes: 4 dozen cookies

470g plain flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
225g butter or cooking margarine  
300g caster sugar  
2 eggs  
2 teaspoons vanilla extract



### Method

Prep: 20min › Cook:8min › Ready in:28min

1. Preheat oven to 200 C / Gas 6 and lightly grease two baking trays or line with parchment.
2. Sift flour, baking powder and salt together; set aside.
3. In a large bowl, cream together the butter or margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually blend in the sifted flour until evenly mixed. Cover dough, and refrigerate for 2 hours.
4. On a floured surface, roll out portions of dough to 5mm thickness. Cut out a tree shape using a knife or use a variety of Christmas cookie cutters.
5. Bake for 6 to 8 minutes in the preheated oven, or until edges are barely brown. Transfer from baking tray to wire cooling racks. Decorate with icing when completely cool.

## Christmas gingerbread house by Rachel O Mahony

(<https://www.bbcgoodfood.com/recipes/4900/simple-gingerbread-house>)

### Ingredients

#### For the gingerbread

250g unsalted butter  
200g dark muscovado sugar  
7 tbsp golden syrup  
600g plain flour  
2 tsp bicarbonate of soda  
4 tsp ground ginger

#### To decorate

200g bag flaked almonds  
2 egg whites  
500g icing sugar, plus extra to dust  
125g pack mini chocolate fingers  
generous selection of sweets of your choice, choose your own colour theme  
1 mini chocolate roll or a dipped chocolateflake  
few edible silver balls



### Method

1. Heat oven to 200C/fan 180C/gas 6. Melt the butter, sugar and syrup in a pan. Mix the flour, bicarbonate of soda and ground ginger into a large bowl, then stir in the butter mixture to make a stiff dough. If it won't quite come together, add a tiny splash of water.
2. Cut out the template (download from ingredients list). Put a sheet of baking paper on your work surface and roll about one quarter of the dough to the thickness of two £1 coins. Cut out one of the sections, then slide the gingerbread, still on its baking paper, onto a baking sheet. Repeat with remaining dough, re-rolling the trimmings, until you have two side walls, a front and back wall and two roof panels. Any leftover dough can be cut into Christmas trees, if you like.
3. Pick out the most intact flaked almonds and gently poke them into the roof sections, pointy-end first, to look like roof tiles. Bake all the sections for 12 mins or until firm and just a little darker at the edges. Leave to cool for a few mins to firm up, then trim around the templates again to give clean, sharp edges. Leave to cool completely.
4. Put the egg whites in a large bowl, sift in the icing sugar, then stir to make a thick, smooth icing. Spoon into a piping bag with a medium nozzle. Pipe generous snakes of icing along the wall edges, one by one, to join the walls together. Use a small bowl to support the walls from the inside, then allow to dry, ideally for a few hours.
5. Once dry, remove the supports and fix the roof panels on. The angle is steep so you may need to hold these on firmly for a few mins until the icing starts to dry. Dry completely, ideally overnight. To decorate, pipe a little icing along the length of 20 mini chocolate fingers and stick these lengthways onto the side walls of the house. Use three, upright, for the door.
6. Using the icing, stick sweets around the door and on the front of the house. To make the icicles, start with the nozzle at a 90-degree angle to the roof and squeeze out a pea-sized blob of icing. Keeping the pressure on, pull the nozzle down and then off – the icing will pull away, leaving a pointy trail. Repeat all around the front of the house. Cut the chocolate mini roll or dipped Flake on an angle, then fix with icing to make a chimney. Pipe a little icing around the top. If you've made gingerbread trees, decorate these now, too, topping each with a silver ball, if using. Dust the roof with icing sugar for a snowy effect. Lay a winding path of sweets, and fix gingerbread trees around and about using blobs of icing. *Your gingerbread house will be edible for about a week.*



## Christmas cookies by Ellie Liston

600g/1lb 6oz Odlums Cream Plain Flour  
300g/11oz Butter (room temperature)  
300g/11oz Shamrock Golden Caster Sugar  
2 medium Eggs (beaten)  
1 Teaspoon Goodall's Vanilla Essence  
Instant Royal Icing  
Coloured Writing Icing  
Silver/Gold Christmas Balls (optional)  
Christmas Cutters Stars, Trees, Snowmen  
etc.



## Method

1. Preheat oven to 180°C/350°F/Gas 4. Lightly grease large flat baking trays.
2. Beat the butter and sugar together until light and creamy. Add the eggs and vanilla essence and mix well.
3. Gradually add the flour and mix until dough is formed. Divide into 2 balls, wrap and chill for 1 hour.
4. Roll the dough out on a lightly floured board to a thickness of 3-4mm. Cut with cutters of choice. Dip the cutters into flour before each use.
5. Arrange cookies on prepared tins/trays and bake in a central oven position for about 12 minutes or until firm and golden brown. Leave to cool for 10 minutes then transfer to wire tray to cool further.
6. When cold decorate as you choose.

## Christmas tree biscuits by Ciara Henderson

[https://www.bbc.com/food/recipes/christmasbiscuits\\_93733](https://www.bbc.com/food/recipes/christmasbiscuits_93733)

### Ingredients

100g/3½oz unsalted **butter**, softened at room temperature  
100g/3½oz **caster sugar**  
1 free-range **egg**, lightly beaten  
1 tsp **vanilla extract**  
275g/10oz **plain flour**  
To decorate  
400g/14oz **icing sugar**  
3-4 tbsp water  
2-3 drops **food colourings**  
Edible glitter



### Method

1. Preheat the oven to 190C/375F/Gas 5. Line a baking tray with greaseproof paper.
2. Cream the butter and sugar together in a bowl until pale, light and fluffy.
3. Beat in the egg and vanilla extract, a little at a time, until well combined.
4. Stir in the flour until the mixture comes together as a dough.
5. Roll the dough out on a lightly floured work surface to a thickness of 1cm/½in.
6. Using biscuit cutters or a glass, cut biscuits out of the dough and carefully place onto the baking tray. To make into Christmas tree decorations, carefully make a hole in the top of the biscuit using a straw.
7. Bake the biscuits for 8-10 minutes, or until pale golden-brown. Set aside to harden for 5 minutes, then cool on a wire rack.
8. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring.
9. Carefully spread the icing onto the biscuits using a knife and sprinkle over the glitter. Set aside until the icing hardens.