

Christmas Cooking Simplified



<u>Ingredients</u>

175g plain flour
1tsp ground ginger
½tsp cinnamon
65g butter
85g light brown sugar
½ egg
2tbsp. Golden syrup

Gingerbread

- 1. Preheat oven to 18oC/Gas 4./Fan 170
- Sieve the flour, bicarbonate of soda, ginger and cinnamon and rub in the butter until it resembles fine breadcrumbs.
- 3. Stir in the sugar.
- 4. Beat the egg and golden syrup together and add to the dry ingredients. Mix until it clumps together.
- 5. Tip the dough out and knead until smooth.
- Roll the dough out 0.5cm in thickness onto a lightly floured surface.
- 7. Using the shapes/cutters, gently cut out the dough and place on the baking tray be sure to leave a gap between each biscuit.
- 8. Bake for 12-15 minutes until lightly golden brown.
- 9. Leave to cool and then decorate with icing!



Ingredients:

1 Swiss roll
50g butter
140g dark chocolate
1tbsp golden syrup
5tbsp double cream
200g icing sugar

Yule Log

- 1. Cut a thick diagonal slice from one end of the log.
- 2. Arrange the slice on the side with the diagonal cut against the side of the cake to make a branch.
- 3. Icing: melt the butter and chocolate together in a bowl over a pan of hot water use an oven glove when handling the bowl and be careful of the steam!
- 4. Once melted, take off the heat and stir in the golden syrup and double cream. Beat in the icing sugar until smooth.
- 5. Spread the icing over the log and branch don't cover the ends.
- 6. Use a fork to mark the icing to give the effect of tree bark.
- 7. Scatter with icing sugar to resemble snow.

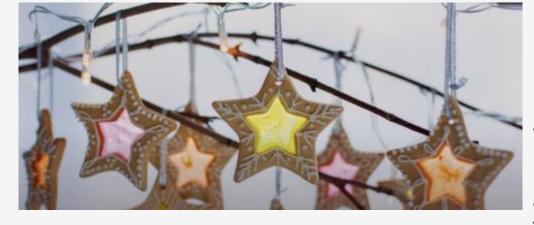


Ingredients:

100g shortcrust pastry
200g mincemeat
Caster sugar for
sprinkling

Mince Pies

- 1. Light oven Gas 5 or Electric 200°c/ 190 fan
- 2. Cut out 6 medium discs with the cutter and line the base of the tin.
- 3. Cut out 6 smaller discs for the lids and set aside.
- 4. Fill each case with 2tsp of mincemeat.
- 5. Lightly moisten the edges of the pastry with water and place on the lids gently press the edges to seal.
- 6. Make a hole in the top of each pie with a sharp knife.
- 7. Brush with a small amount of water and sprinkle on sugar.
- 8. Bake for 15-20 minutes until golden brown and sprinkle with a little more sugar.



Ingredients:

75g light muscovado sugar 75g unsalted butter (softened)

1 egg
1tsp vanilla extract
175g plain white flour
Coloured boiled sweets (crushed)

Stained Glass Window Biscuits

- Light oven Gas 4 or Electric 180°c.
- 2. Cream together the butter and sugar.
- 3. Add the egg and vanilla and mix together.
- 4. Add in the flour, combine together into a ball of dough.
- 5. Roll out the dough and cut out, put onto the baking tray and cut out the inner dough.
- 6. Keep rolling the waste dough until you have used it all up.
- Use a straw to make a hole at the top of each biscuit.
- 8. Use a teaspoon to carefully fill the cut outs in the dough with crushed sweets.
- 9. Bake for 12 minutes.
- 10. Allow to cool on the baking tray before transferring them to the cooling rack!



Ingredients:
50g cream cheese
100g oreos
100g white chocolate
½ tsp orange essence
To decorate:
Black icing pen
Blue icing pen
Orange ready rolled icing

Snowmen Truffles

- 1. In a plastic bag, bash the Oreos with a rolling pin until they are a crumbly consistency.
- 2. Pour into the bowl with cream cheese and orange essence and mix until well combined.
- 3. Line the baking tray with greaseproof paper.
- 4. Use your hands to roll a small amount of the mixture into a ball and place on the baking tray.
- 5. Chill in the fridge for 6 hours or overnight.
- 6. Decorate: Melt the white chocolate and dip the truffles into the chocolate, one at a time make sure it is completely covered!
- 7. Place on the greaseproof paper, leave to set at room temp.
- 8. Draw on the snowman's facial features with the pens and rother.

 the icing into a mini triangle for his nose.



Ingredients:

100g Oats
50g Butter
50g Sugar
1tbsp Golden syrup
Decoration

100g milk chocolate 50g white chocolate

Small amount of green and red

fondant icing.

Christmas pudding Flap Jacks

- 1. Light oven Gas 4 or Electric 160°c.
- 2. Grease six holes in the cupcake tin.
- 3. In a large pan, melt the butter and golden syrup together.
- 4. Take off the heat and pour in the oats and combine together.
- Divide the mixture into the individual cupcake spaces ensure the tops are level - bake for 20 minutes.
- 6. Once cooked, leave to cool before removing from the tin.
- 7. Melt the milk chocolate use an oven glove when handling the bowl and be careful of the steam!
- 8. Stand the flapjack up with the base facing downwards and spoon the melted chocolate over the top. Then chill until set.
- Melt the white chocolate and spoon a small amount on the top, allowing it to dribble down slightly – chill.
- 10. Decorate with the holly icing.