



Christmas Cooking Simplified

Gingerbread



Ingredients

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

1. Preheat oven to 180C/Gas 4./Fan 170
2. 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.
6. 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!

Yule Log



Ingredients:

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

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.

Mince Pies



Ingredients:

100g shortcrust pastry
200g mincemeat
Caster sugar for
sprinkling

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.



Stained Glass Window Biscuits

Ingredients:

75g light muscovado sugar
75g unsalted butter (softened)
1 egg
1tsp vanilla extract
175g plain white flour
Coloured boiled sweets (crushed)

1. 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.
7. 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!

Snowmen Truffles



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

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 roll the icing into a mini triangle for his nose.

Christmas pudding Flap Jacks



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.

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.
5. 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.
9. 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.