



Christmas cookies



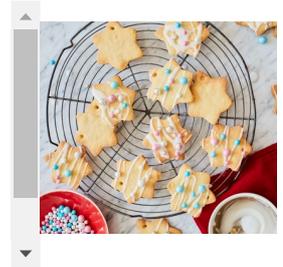
Prep: 10 mins
Cook: 12 mins
Plus chilling time



Easy



Makes 20 biscuits



Ingredients

140g icing sugar, sieved

1 tsp vanilla extract

1 egg yolk

250g butter, cut into small cubes

375g plain flour, sieved

To decorate

200g icing sugar, sieved

edible food colouring, optional

edible gold and silver balls

approx 2m thin ribbon cut into 10cm lengths

Method

- Step 1** Tip the icing sugar, vanilla extract, egg yolk and butter into a mixing bowl, then stir together with a wooden spoon (or pulse in a food processor until well combined). Add the flour and mix to a firm dough. Shape the dough into two flat discs and wrap them. Chill for 20-30 mins. Heat oven to 190C/fan 170C/gas 5 and line two baking sheets with non-stick baking paper.
- Step 2** Roll out the dough on a lightly floured surface to about the thickness of two £1 coins. Cut out Christmassy shapes (use a cutter if you like) and place on the baking sheets. Using the tip of a skewer, cut a small hole in the top of each cookie. Bake for 10-12 mins until lightly golden.
- Step 3** Lift the biscuits onto a wire rack to cool. Meanwhile, mix the icing sugar with a few drops of cold water to make a thick, but still runny icing. Colour with edible food colouring, if you like. Spread it over the cooled biscuits, decorate with edible balls and thread with ribbon when dry.