



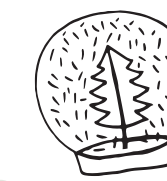
Xmas Baking Recipes



Have an adult to help



Have a Go at these simple Christmas Baking Recipes!



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Xmas Tree Biscuits!

Why not design your own Christmas Tree that you can eat when you have finished!

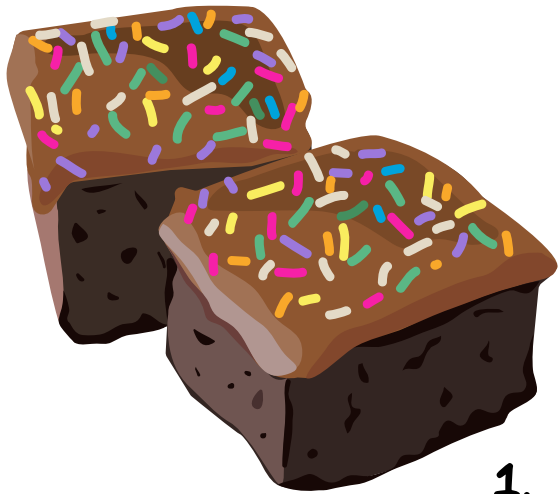


Ingredients

- 300 g butter (softened)
- 1 cup icing sugar (sifted)
- 3 cup plain flour (sifted)
- 1 tube Glitter Writing Gel
- Christmas tree cutter

1. Preheat oven to 200°C (180°C fan-forced). Line a baking tray with baking paper and set aside.
2. Cream butter and icing sugar. Add flour, mix well.
3. Wrap in plastic wrap and place in fridge for 30 minutes.
4. Roll out to 5mm thickness and cut biscuits using an Xmas Tree shape cutter. Reshape dough to roll and cut remaining dough.
5. Place shapes on the tray and bake for 15 minutes or until pale golden. Cool on wire racks.
6. Using the glitter writing gel, trace Xmas tree decorations onto the biscuits and leave to dry.

Xmas Brownies!



Have a go at these delicious Brownies adding your own Christmas design on them at the end!

Ingredients

- 3/4 cup butter (melted)
- 1 1/4 cups sugar
- 2 tsp vanilla extract
- 3 eggs
- 3/4 cup self-raising flour
- 1/2 cup cocoa powder (sifted)
- 1 tub vanilla icing
- Sprinkles

1. Preheat oven to 180°C. Line a round cake tin with baking paper and set aside.
2. In a bowl, beat the sugar and eggs together until light and fluffy.
3. Beat in the flour, melted butter, cocoa and vanilla until well combined.
4. Pour into cake tin and bake for 25-30 minutes.
5. Leave to cool and slice into 8 wedges.
6. Place the vanilla icing in a ziplock bag and snip the corner off. Pipe the icing onto the wedges to cover the whole brownie.
7. Decorate with various decorations in a Christmas style!

Xmas Cupcakes!



Cupcakes! Who doesn't love them? Make this Cheerful Christmas Cupcake recipe and add your own personal twist for toppings!

Ingredients

- 125g butter, melted
- 3/4 cup caster sugar
- 2 eggs
- 1 1/2 cups self-raising flour
- 125ml milk
- 1 tsp vanilla extract
- white icing
- A Chocolate topping of your choice
- cupcake cases

1. Preheat oven to 180°C
2. Beat butter and sugar with electric mixer until creamy.
3. Add eggs one at a time, beating after each.
4. Add flour, milk and vanilla extract, beating again until just combined.
5. Place cases in a 12-hole cupcake tray and pour in mixture.
6. Bake for 15 minutes or until golden. Then, let them cool.
7. Ice with white icing and decorate in a Christmas fashion with the remaining ingredients!

Gingerbread Men!



Ingredients

- 225g plain flour, plus extra for dusting
- $\frac{1}{2}$ tsp salt
- 2 tsp bicarbonate of soda
- 1 heaped tsp ground ginger
- $\frac{1}{2}$ tsp cinnamon
- 50g unsalted butter
- 100g soft brown sugar
- 100g golden syrup

Is it even Christmas without making Gingerbread Men? Give this Christmas classic a go!

1. Heat oven to 190C/170C fan/gas 5 and line a baking tray with baking parchment.
2. Sieve the flour, salt, bicarb, ginger and cinnamon into a large bowl. Heat the butter, sugar and syrup until dissolved.
3. Leave the sugar mixture to cool slightly, then mix into the dry ingredients to form a dough. Chill the dough in the fridge for 30 mins.
4. On a surface lightly dusted with flour, roll out the dough to a $\frac{3}{4}$ -inch thickness.
5. Stamp out the gingerbread men shapes with a cutter, then re-roll any off-cuts and repeat. Place your gingerbread shapes on the lined trays, allowing space for them to spread.
6. Cook for 10-15 mins, then remove from the oven and leave to cool.
7. Decorate and enjoy!