

EASY CHRISTMAS BISCUITS

Ingredients:

100g butter

100g caster sugar

1 egg

275g plain flour

1 tsp vanilla extract

Icing + sprinkles to decorate



Method:

Preheat oven to 180°C (160°C fan).

Beat butter and sugar. Add egg + vanilla.

Mix in flour to form dough. Roll out and cut festive shapes.

Bake for 8–10 mins until pale gold.

Cool, decorate with icing and sprinkles.

NO-BAKE CORNFLAKE WREATHS

Ingredients:

100g butter

200g marshmallows

120g cornflakes

Green food colouring

Red sweets for “berries”



Method:

Melt butter and marshmallows in a saucepan.

Stir in a few drops of green colouring.

Fold in cornflakes.

Shape small wreaths on baking paper.

Add red sweet “berries”. Chill 20 minutes.

SIMPLE GINGERBREAD MEN

Ingredients:

350g plain flour

1 tsp bicarbonate of soda

2 tsp ground ginger

1 tsp cinnamon

125g butter

175g soft brown sugar

1 egg

4 tbsp golden syrup

Method:

Heat oven to 180°C.

Mix flour, bicarb, and spices.

Rub in butter, stir in sugar.

Add egg + syrup → mix to dough.

Roll out, cut shapes, bake 10–12 mins.



RUDOLPH CHOCOLATE RICE CRISPIES

Ingredients:

200g milk chocolate

50g butter

3 tbsp golden syrup

150g rice cereal

Pretzels (antlers), red sweets (nose)



Method:

Melt chocolate, butter + syrup.

Stir in cereal. Spoon into cases.

Add pretzels + red nose.

Chill 1 hour.

CHRISTMAS TREE CUPCAKES

Ingredients:

12 cupcakes (any flavour)

200g butter (soft)

400g icing sugar

Green colouring

Sprinkles or stars



Method:

Mix butter + icing sugar → buttercream.

Tint green.

Pipe tall "tree" swirls.

Add sprinkles + star topper.

FESTIVE SHORTBREAD

Ingredients:

150g butter

75g caster sugar

225g plain flour

Icing sugar to decorate

Method:

Mix butter + sugar.

Add flour.

Roll out dough and cut into shapes.

Bake 12–15 mins at 170°C.

Once cool, dust with icing sugar



MINI CHRISTMAS PUDDING TRUFFLES

Ingredients:

250g chocolate cake crumbs

100g melted chocolate

White icing

Red + green sprinkles



Method:

Mix crumbs + melted chocolate.

Roll into balls, chill.

Spoon white icing "custard".

Add holly sprinkles.