

PICNIC BOX

STAR COOKIE TREES

Food Fun with a Festive Twist

Star Cookie Trees

Ingredients:

- 250g Butter (softened)
- ½ cup Icing Sugar
- 1 tsp Vanilla Extract
- 1 Egg
- 2 ½ cups Plain Flour
- ½ cup Cornflour
- 200g White Chocolate
- Icing Sugar to serve
- General Kitchen Equipment
- Star Cookie Cutters or Home-made Templates in three sizes



Method:

The Star Cookie Tree makes a fantastic table centrepiece or a great gift to share.

1. Beat the softened butter, icing sugar and vanilla together in a large bowl until pale and creamy.
2. Add the egg and then beat well until it is fully combined in the mixture.
3. Sift the flour and cornflour over the butter mixture and then mix well to form a soft dough.
4. Divide into two and form into discs, wrapping each disc in baking paper, place in the fridge for 20 minutes.
5. Pre-heat the oven to 325 / 160 degrees or gas mark 3.
6. Line two baking trays with baking paper.
7. Roll out each disc of dough between two sheets of baking paper to a thickness of 3mm.
8. Cut out 18 x 9cm stars, 18 x 7cm stars and 18 x 18 5.5cm stars (this will make 6 cookie trees).
9. Bake for 15 minutes or until golden and then cool on a wire rack.
10. When the cookies are fully cooled, melt the white chocolate in a bowl (this can be done in a microwave).
11. Place a 9cm star onto a flat surface, add a blob of melted chocolate and top with a second 9cm star, turning the second star at a slight angle from the first star as shown in the picture. Then add a third 9cm star in the same way.
12. Use the same method of adding chocolate and adding at a slight angle to add three 7cm stars and then three 5.5cm stars. This should give you a pile of cookies that look like a Christmas Tree.
13. Finally dust with icing sugar to add some snow decoration – if you like you could make a star for the top of the tree!

Food / Allergies: Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

Knives / Sharp Objects: Supervise young people appropriately when using knives. Store all sharp objects securely.

Hot Oven / Hotplates: Supervise young people appropriately when using an oven or hotplates for cooking.

