



**TECHNOLOGY
TRIUMPHS**

**12 DAYS
OF
CHRISTMAS
COOKERY**





BAKE



AVG
10-12



<1 HR

INGREDIENTS DIRECTIONS

- 175g Butter (plus extra for greasing tin)
- 3 eggs
- 200g plain flour
- 200g soft dark brown sugar
- 2 tbsp ground ginger
- 1 tsp nutmeg
- Pinch of ground cloves
- 150g white chocolate

1. Pre Heat oven to 180degrees
2. Add butter, sugar and white chocolate into a pan, and gently heat until melted. Set aside to cool.
3. Using the electric whisk, whisk eggs in mixing bowl until they have doubled - will look smooth and marshmallow like.
4. Sift in flour and spices in portions, and fold.
5. After each portion of dry, add a portion of the melted chocolate, sugar and butter mix.
6. Continuing to fold slowly until all ingredients are used and fully mixed.
7. Using extra butter grease and line a square baking tin. C
8. Scoop mixture into tin and spread to the edge of tin.
9. Place in the middle of the oven and bake for 25 mins.
10. Leave to cool in tin, waiting for it to harden but retain spongy feel.

GINGERBREAD BROWNIES PART 1



BAKE



AVG
10-12



<1 HR

INGREDIENTS

- 175g Butter (plus extra for greasing tin)
- 3 eggs
- 200g plain flour
- 200g soft dark brown sugar
- 2 tbsp ground ginger
- 1 tsp nutmeg
- Pinch of ground cloves
- 150g white chocolate

DIRECTIONS

1. Remove from tin, run knife or spatula around edge.
2. Place chopping board on top and turn over onto board.
3. Using the shape cutter, cut out as many ginger bread shapes as will allow.
4. Remove carefully so they don't crack.
5. Dust or decorate with icing sugar and sprinkles as you want

TOP TIP

Any offcuts from cutting our your gingerbread shapes can be kept

Serve with custard or ice cream in a dessert glass or bowl

These brownies can also be frozen for up to 1 month. Defrost in fridge overnight

GINGERBREAD BROWNIES PART 2



BAKE



AVG
2-3



QUICK

INGREDIENTS DIRECTIONS

- 100g bar of white chocolate (broken)
- Wafer Cones
- Green Food Colouring
- Festive sprinkle decorations

1. Melt your white chocolate in the microwave or over a bain marie
2. Wrap your wafer cones in clingfilm
3. Lay wafer cones down on a wire rack
4. Add green food colouring to melted white chocolate and stir to mix.
5. Place chocolate into piping bag and snip end
6. Using back and forth motion, drizzle chocolate over the cone, starting from the top and including the sides.
7. Add decorations and leave to cool
8. Once hardened turn cones over and repeat on other side.
9. Leave to cool and harden.
10. Gently slide your covered cone out from the bottom, holding your chocolate tree gently.

TREE TOPPERS



BAKE



AVG
8-12



<1 HR

INGREDIENTS DIRECTIONS

- 140g icing sugar
- 1 tsp vanilla extract
- 1 egg yolk
- 250g room temp butter into small cubes
- 375g plain flour

To decorate

- Green ready to roll icing
- Icing sugar
- Decorative sprinkles
- Yellow decorative icing
- Royal Icing
- Food Dye

1. In a mixing bowl, add icing sugar, vanilla extract, egg yolk and butter and cream together
2. Add the flour and mix together to form firm dough
3. Half the dough and shape into two, wrap each and chill for 20-30 mins
4. Whilst dough chills heat oven to 190 degrees C
5. Line 2 baking sheets with baking paper
6. Flour your work surface
7. Roll out the dough on a lightly floured surface to the thickness of 2 £1 coins.
8. Using your cookie cutter carefully cut out the shapes and place on the baking sheets
9. Using a small skewer or toothpick, make a hole near the top of each cookie.
10. Bake for 10-12 minutes until light golden colour.
11. Remove and place on wire rack to cool

CHRISTMAS TREE COOKIES PART 1



BAKE



AVG
8-12



<1 HR

INGREDIENTS DIRECTIONS

- 140g icing sugar
- 1 tsp vanilla extract
- 1 egg yolk
- 250g room temp butter into small cubes
- 375g plain flour

To decorate (Optional)

- Green ready to roll icing
- Icing sugar
- Decorative sprinkles
- Yellow decorative icing
- Royal Icing
- Food Dye

1. Lightly dust work surface with icing sugar and gently roll out the green icing.
2. Roll slightly thinner than the cookies,
3. Sprinkle on the decorative sprinkles and place some baking paper on top and press them gently into the icing.
4. Using your cookie cutter or stencil cut out the Christmas tree shape.
5. Using the yellow icing draw a star on top of each tree.
6. Mix 1 tbsp on icing sugar with a few drop of water, using a pastry brush, cover each cookie with a light layer of mixture.
7. Gently lay the Christmas tree icing on top.
8. Finally using skewer or toothpick make the hole through the icing, and string them with ribbon.

CHRISTMAS TREE COOKIES PART 2