MAKES 18-24

CHRISTMAS COOKIES



INGREDIENTS

Cookies

- 1 cup (227g) butter, softened to room temperature
- ⅔ cup (80g) powdered sugar, sifted
- 1 ½ cups (240g) all-purpose flour, sifted
- ½ cup (70g) cornflour (cornstarch)
- 1 tsp pure vanilla extract (optional)

Royal Icing

- 4 cups (500g) powdered sugar, sifted
- 3 tbsp meringue powder
- 5–6 tbsp water (adjust for consistency)
- Gel food colouring (optional)

STEP ONE

Preheat oven to 325°F (165°C). Line a baking sheet with parchment paper.

STEP TWO

In a large mixing bowl, beat the softened butter and powdered sugar together until light and creamy. Add vanilla if using.

STEP THREE

Add the sifted flour and cornflour to the butter mixture. Mix until a soft dough forms. Avoid overmixing, it should hold together but not feel sticky.

STEP FOUR

Lightly flour your surface and roll the dough out to about ½ inch (1.25 cm) thick. Use festive cookie cutters (stars, trees, reindeer, or gingerbread people) to cut out shapes. Optional: Place the shaped dough in the fridge for 15–20 minutes before baking to help the cookies hold their shape

STEP FIVE

Bake in the preheated oven for 18–20 minutes, or until the edges are just turning golden. Keep the cookies pale and buttery, not crisp. Cool completely before decorating.

STEP SIX

In a large bowl, whisk together the powdered sugar, meringue powder, and water until smooth and thick. Divide icing into smaller bowls, tint with gel colours, and spoon into piping or ziplock bags. Remove the air and secure with elastic bands. When ready to decorate, snip a small hole at the tip and pipe designs onto cooled cookies.

LITTLE HELPERS:

Invite your kids to choose the cutters, roll the dough, cut out cookies, and decorate their own cookie masterpieces. Expect a little mess and a lot of magic!