TAYLOR & COLLEDGE

Cookie Christmas Tree



Preparation: 30 mins
Total Time: 165 mins
Portions: 24 Portions

Ingredients

For the dough

100 g Unsalted butter roomtemperature
50 g Caster Sugar
1 Medium Egg
1 tbsp Taylor & Colledge Vanilla Bean Paste
250 g Plain Flour
0.5 tsp Baking Powder
pinch Salt

For the decoration

250 g Icing Sugar
2 Egg Whites
1 tbsp Taylor & Colledge Vanilla Bean Extract
about 50 g Sprinkles

Preparation

1. In the bowl of a standing or hand mixer, beat the butter and caster sugar until light and fluffy.
2. Add the vanilla paste and egg and beat until combined.
3. Gradually add the flour, baking powder, and salt, and beat until well combined.
4. Wrap the dough tightly with plastic wrap and chill in the fridge for at least 2 hours, or overnight.
5. Line two baking sheets with baking paper and set aside.
6. Preheat the oven to 180°C (350°F).
7. Place the cookie dough on a floured surface and roll it out to 0,5 - 1 cm.
8. You'll need 6 star shaped cookie cutters in different sizes. Cut out the dough with the cookie cutters, 3 cookies each size, and place the cookies 2 cm apart on the prepared baking sheets. Repeat until all the dough is used.
9. Bake for 10 – 12 minutes or until the cookies are golden brown around the edges.
10. Meanwhile, beat the icing sugar and egg whites with a standing or hand mixer until combined. Increase the speed until stiff peaks form. Scoop into a piping bag with a small round nozzle.
11. Once the cookies are completely cooled, decorate them with icing and sprinkles.
12. To assemble the tree, start with the largest cookies at the base, stack your tree, piping a small drop of icing onto each cookie.