



Stained Glass Christmas Tree Cookies

Method

1. Preheat the oven to 180 °C/Gas Mark 4 and lightly grease the greaseproof paper.
2. Mix the flour, cinnamon, nutmeg and butter together in a food processor or rub together with your fingers until the mixture looks like breadcrumbs.
3. Mix in the sugar and milk, pulsing the food processor blade or stirring with a wooden spoon until the mixture starts to come together.
4. Turn out the mixture onto a floured surface and knead for a short amount of time until the dough is smooth. Wrap it in cling film and chill it in the fridge for 30 minutes.
5. Roll out the chilled dough to the thickness of a £1 coin.

You will need:

- 175g plain flour, plus extra for dusting
- 1 tsp ground cinnamon
- $\frac{1}{4}$ tsp freshly grated nutmeg
- 100g cold butter, cut into cubes
- 50g caster sugar
- 1 tbsp milk
- 12 fruit-flavoured boiled sweets
- 2 large sheets of greaseproof paper, greased with oil or butter
- Cookie cutters in festive shapes (7cm or more in diameter)
- 4cm round cookie cutter
- A drinking straw
- Food processor (optional)
- Thin ribbon and cellophane gift bags



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6. Cut out shapes with your cookie cutters. Use the 4cm cutter to cut a circle from the centre of each one. Place the cookies onto the greaseproof paper and make a hole in the top of each one using the end of a drinking straw.
7. Crush the sweets in their wrappers with a rolling pin. Fill the hole in the centre of each cookie with crushed sweets until they are roughly full.
8. Bake the cookies for 15-20 minutes until they are golden and the sweets have melted. Allow them to cool and harden on the greaseproof paper.
9. Thread a length of ribbon through each hole (for hanging on the tree) and then pack the cookies into gift bags tied with a pretty Christmas ribbon.

