

Holiday bakes

Stained glass cookies

Ingredients

- 175g plain flour
- 50g caster sugar
- 50g butter, softened
- 1 whole egg
- 1 tsp vanilla extract
- Hard-boiled sweets (any colour, crushed)

Instructions

1. Preheat the oven to 180°C (160°C fan)
2. Rub the butter into the flour until it resembles breadcrumbs
3. In a separate bowl, whisk the egg with the sugar and vanilla until smooth
4. Gradually mix the dry ingredients into the egg mixture to form a soft dough
5. Chill for 15-20 minutes in the fridge
6. Roll out the dough on a lightly floured surface to about 5mm thick
7. Cut out festive shapes with cookie cutters, and cut a small “window” in the centre of each
8. Place the cookies on a baking tray lined with parchment paper
9. Fill the window with crushed hard-boiled sweets
10. Bake for 8–10 minutes, until the cookies are lightly golden and the candy has melted
11. Leave to cool completely, the candy will harden into a beautiful stained-glass window

Tip: If you make a small hole in the shapes with a toothpick before you bake them, these make lovely tree decorations as well.



No-bake marshmallow snowman treats

These adorable snowmen are a festive, no-bake treat perfect for the holiday season. They're simple to make, delicious to eat, and add a whimsical touch to any winter gathering.

Ingredients

- 3 large marshmallows
- 1 mini pretzel rod (for the arms)
- 1 orange candy (for the nose) **Tip!** Orange jelly beans work really well
- 3 mini chocolate chips (for the buttons)
- Other small sweets, raisins or bits of broken biscuit for the eyes and mouth – be creative!
- Icing sugar (for sticking and dusting)

Instructions

1. **Stack the marshmallows:** Place the large marshmallows on a plate, arranging them in a snowman shape, and push a skewer stick through from top to bottom
2. **Attach the arms:** Break the mini pretzel rod into two pieces and insert them into the sides of the snowman for arms
3. **Create the nose:** Cut the orange candy into a small triangle and attach it to the face as the nose
4. **Add the buttons:** Place the mini chocolate chips vertically on the body for buttons – you can use a bit of icing sugar mixed with water to make a paste
5. **Stick the eyes and mouth on** (with whatever candy or biscuits you had on hand to make them)
6. **Dust with powdered sugar:** Lightly dust the snowman with powdered sugar to give it a frosty appearance

