

Santa's Favorite Cookies



Makes:	Total Time	Prep Time	Cook Time
15	1hr 5min	20 min	15 min

INGREDIENTS

150g butter, softened
 1/2 cup brown sugar
 1/2 cup castor sugar
 1 egg
 1 teaspoon vanilla extract
 1 3/4 cups plain flour
 1/2 cup milk chocolate bits,
 plus 1 tablespoon extra
 1/2 cup dark chocolate bits,
 plus 1 tablespoon extra

METHOD

Step 1
 Preheat oven to 180C or 160C fan-forced. Line 2 baking trays with baking paper. Using an electric mixer or whisking by hand, beat butter and sugars, and 1-2 minutes or until smooth and well combined. Beat in egg and vanilla until combined.
Step 2
 Stir in flour. Stir in dark and milk choc bits. Roll 2 level 1tablespoonfuls of mixture into balls and place on prepared trays, 3cm apart. Press down slightly. Decorate with extra choc bits.
Step 3
 Bake for 15-18 minutes or until light golden and cooked. Transfer to a wire rack to cool. Store in an airtight container for up to 1 week.

Mrs Claus Gingerbread Cookies



Makes:	Total Time	Prep Time	Cook Time
40	1hr	20 min	10 min

Ingredients

3 cups plain flour
 120 g butter chopped
 2 tsp bicarbonate of soda
 1/2 tsp ground cloves
 2 tsp ground ginger
 1/3 cup brown sugar
 1/2 cup golden syrup
 1 egg
 2 tsp ground cinnamon

METHOD

Step 1
 Preheat oven to 180C or 160C fan-forced. Line 2 baking trays with baking paper.
Step 2
 Combine ingredients in a large bowl.
Step 3
 Knead until smooth
Step 4
 Roll between 2 sheets of baking paper until approximately 2.5 cm thick.
Step 5
 Refrigerate until chilled.
Step 6
 Place chilled dough on bench and cut out shapes
Step 7
 Place on baking paper-lined tray.
Step 8
 Bake for 10 minutes until slightly golden.
Step 9
 Decorate

