



## Stained Glass Window Christmas Cookies

### Ingredients (Makes approx 30)

- 300g of plain flour
- 1 teaspoon of baking powder
- A pinch of salt
- 1 tablespoon of mixed spice
- 100g of muscavado sugar
- 150g of butter
- 1 large egg
- 1 teaspoon of vanilla extract
- 1 pack of foxes fruits or jolly ranchers



### The Method

1. Preheat the oven to 180°C and line a baking tray with parchment paper.
2. In a standalone mixture beat together the butter and sugar. Add in the egg and mix through.
3. Using a wooden spoon mix through the flour, baking powder, salt, mixed spice and vanilla extract until you have a biscuit dough.
4. Turn the dough out on to a floured surface and roll out to about 1cm in thickness.
5. Cut out biscuit shapes, place on the lined baking tray, then using a smaller cutter or a small knife cut out the center of each cookie.
6. Sprinkle the crushed sweets into the centre of the cookie and place in the oven
7. Cook in the oven for about 15 minutes.
8. Remove from the oven and allow to cool slightly before transferring to a wire wrack.

### Festive Tip:

If you want to hang your cookies then while the cookies are still warm, using a straw poke out a hole at the top of each cookie. Simply string through some ribbon and hang on the tree for a yummy festive decoration.