STAINED GLASS COCKIES

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Make these Christmas stained-glass window shortbread cookies which are perfect for hanging on your tree.

Preparation time: less than 30 mins | Cooking time: 15-20 mins



What you will need:

- 125g/4oz butter
- 55g/2oz caster sugar, extra to sprinkle on the cookies
- 180g/6oz plain flour
- Colourful hard boiled sweets



Step 1:

Preheat the oven to 190C/375F/Gas 5

Step 2:

Beat the butter and the sugar together until smooth



Step 3:

Stir in the flour to get a smooth paste



Step 4:

Put on your work surface and gently roll until the paste is 1cm thick



Step 5:

Use your cookie cutters to cut out the shape of your cookie. Using a smaller cookie cutter or a knife cut out the centre



Step 6:

Place your cookies onto a lined baking tray (you may need more than one tray or do them in batches)



Step 7:

Use a straw to make a hole in the top of the cookie for the ribbon to go and finish the cookies with a fine sprinkle of sugar

Place the tray in the fridge for 20 minutes



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Step 8:

Whilst the cookies are in the fridge, crush your hard boiled sweets (place your sweets by colour into a bag and use a rolling pin to crush the sweets)



Step 12:

Hang the cookies on your Christmas tree and see the light shine through the stained glass windows





Step 9:

Take the cookies out of the fridge and place the crushed sweets into the centre of the cookies



Step 10:

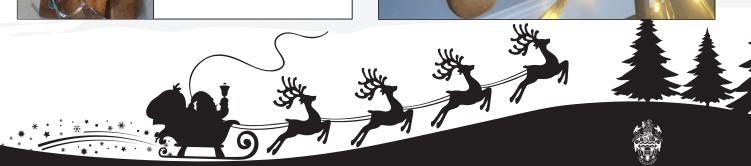
Bake the cookies for 15-20 minutes, or until pale golden brown and the sweets have melted

Take the cookies out to cool – be careful the sweet centre is extremely hot



Step 11:

When the cookies are cool and the sweet centre has hardened, thread ribbon through the hole



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