

SPICED BUTTER COOKIES

with stained glass windows

TIME:

- preparation: 30 - 60 min
- baking: 10 - 30 min

INGREDIENTS:

for about 30 cookies depending on the size of cutters used

- 150 g / 5,30 oz. / 0,33 lb. butter
- approx. 300 g / 10.6 oz. / 0,66 lb. plain flour
- 1/2 teaspoon baking powder
- 2 tablespoons mixed spices
- 1/2 teaspoon cinnamon
- 2 tablespoons caster sugar
- 2 tablespoons honey
- pinch of salt
- 1 small egg
- 1 tablespoon of Greek yogurt

You will also need:

- cookie cutters with Christmas motifs,
- a paper house stencil if you don't feel confident enough to shape a house using a knife only,
- 15-20 yellow boiled sweets / hard candies, crushed,
- 2 large baking sheets with non-stick baking paper on it (if you wish), we have put our cookies straight on a good quality baking sheet,
- white designer icing in tube and chocolate – for decorations.

canvassimo

by Jo&Anna

METHOD:

1. Preheat the oven to 180C/350F/Gas mark 4.
2. In food processor mix all the ingredients together briefly by pulsing until the dough resembles breadcrumbs. Mix for a little bit longer until the mixture comes together as a dough good enough for rolling.
3. Place the dough into a jar or bowl, cover and put into the fridge for minimum of 1 hour.
4. Take dough out of the fridge. Leave out for a few minutes.
5. Roll out on a floured surface to a thickness of about 1½ inch.
6. Use pastry cutters to make cookies. Using a smaller cutter or a small knife cut out the centre of each biscuit to remove a 'window'.
7. Make a hole in every cookie for string to hang them on later. (You will thread a string through the holes, when cookies are already baked, cooled and decorated.).
8. Transfer the cookies to the baking tray and carefully fill each hole with a pile of crushed boiled colour sweets.
9. Bake for approx. 15 minutes until golden-brown.
10. Cool for 10-15 minutes, then take the biscuits from the baking tray and cool completely on a wire or plate.
11. Once they are completely cool you can decorate them with designer icing or chocolate.