













# Christmas Tree decoration cookies from *Lucy's Secret Reindeer*

Decorate your tree and impress your family with these yummy Christmas cookies! You will need an assistant, so make sure you ask an adult to help you!




## Equipment:

-  Mixing bowl
-  Wooden spoon
-  Sieve
-  Cling film
-  Non-stick baking paper
-  Rolling pin
-  Christmas cutters
-  Skewer
-  Spoon or spatula to spread the icing
-  A length of ribbon (approximately 100cm)

## Ingredients:

-  140g icing sugar
-  1 tbsp vanilla extract
-  1 egg yolk
-  250g butter, softened
-  375g plain flour

### For the icing:

-  200g icing sugar
-  Edible food colouring
-  Your choice of decoration – hundreds and thousands or silver balls, perhaps.

**P.T.O.**



## Method:

1. Add the icing sugar, vanilla extract, egg yolk, and butter to the mixing bowl and stir together with a wooden spoon.
2. Sieve the flour into the bowl and mix into a firm dough.
3. Split the dough into two equal balls, wrap in cling film and put in the fridge to chill for 30 minutes.
4. Heat the oven to 190C/375F/Gas 5.
5. Lay the non-stick baking paper on two baking sheets, ready for your cookies.
6. Sprinkle a little flour on your surface and roll out the dough, to 2cm thickness.
7. Use the Christmas cookie cutters to make the shapes you want.
8. Place the cookies, evenly spaced on the baking sheets.
9. Use the tip of the skewer to make a hole in the top of each cookie.
10. Put in the oven and bake for 10 minutes until golden brown.

**When your cookies have cooled, you're ready for the fun part – decorating them!**

1. Carefully transfer the cookies to a cooling rack.
2. For the icing, sieve the icing sugar into a bowl and mix with a little bit of cold water, until it is thick but a little bit runny.
3. Add some food colouring too, if you like.
4. Spread the icing on to the cookies.
5. You could sprinkle hundreds and thousands or little silver balls on top, to make the cookies sparkle on your Christmas tree.
6. Thread a length of ribbon through the hole at the top of each cookie, and tie a loop to hang from your tree.

### Top tip:

If you have pets, make sure you hang your cookies on the higher branches out of reach!

## Lucy's Secret Reindeer – Anne Booth

This activity is taken from *Lucy's Secret Reindeer*.

Lucy has a big secret – Santa needs her help... He's left her a little reindeer in the garden shed! But Starlight is poorly and without him guiding the sleigh through the night sky Santa won't be able to deliver any presents. Can Lucy make Starlight better and save Christmas? A heartwarming and magical tale that young readers will love.

