

Ginger Biscuits

By Chelsea Sugar

4 1/2 cups all-purpose flour
4 teaspoons ground ginger
2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1 teaspoon ground cloves
1/4 teaspoon salt
1 1/2 cups butter
2 cups **Chelsea Caster Sugar**
2 eggs
1/2 cup **Chelsea Molasses**
3/4 cup **Chelsea White Sugar**

Christmas Cookies

By Chelsea Sugar

Cookies

225g Butter - Room temp
3/4 Cup **Chelsea White Sugar**
1/4 teaspoon Salt
1 1/2 teaspoon Vanilla
1 Egg
2 Cups Flour

Royal Icing

2 Egg Whites
1 Teaspoon Lemon Juice (strained so no pulp or fibres)
3 1/2 Cups **Chelsea Icing Sugar**
Warm Water

Christmas Tree Shortbread Biscuits

By Chelsea Sugar

Ingredients

250g butter, softened
3/4 cup **Chelsea Icing Sugar**
1/2 cup cornflour

1 1/2 cups standard grade flour
Extra **Chelsea Icing Sugar** to dust

Method

Preheat oven to 150°C. Beat butter and **Chelsea Icing Sugar** until creamy. Mix in cornflour and flour. On a floured surface, roll out dough to 1 cm thick and cut into Christmas shapes with a cookie cutter. Carefully place on a greased oven tray. Prick with a fork.

Bake for 25-30 minutes, until shortbread is pale but crisp. Cool on a wire rack and store in an airtight container.

To serve, dust with **Chelsea Icing Sugar**.

Spiced Christmas Cookies

By Chelsea Sugar

Ingredients

125g butter, softened
1/4 tsp vanilla essence
1 tsp ground cinnamon
1/2 tsp each: ground nutmeg, allspice
1/2 cup **Chelsea Caster Sugar**
1 egg, lightly beaten
2 cups flour

Decorate with **Chelsea Icing Sugar**, silver balls, glaze cherries etc.

Method

Preheat oven to 180°C. In a food processor, mix the butter, vanilla, spices and sugar until light and fluffy. Add the egg and mix to combine. Add the flour to make a firm dough. Chill for 15 minutes in the fridge.

Roll dough out to about 5mm thickness and cut into shapes with Christmas biscuit cutters. With a thick skewer, make a hole in the top of each biscuit large enough for a ribbon to be threaded.

Place on an oven tray and bake for 10-15 minutes, until lightly browned.
Once cooled, decorate biscuits with coloured icing and silver balls.