



Christmas Biscuits

Ingredients:

- 125g Butter (softened)
- 50g Caster sugar
- 175g Flour
- Yellow and red icing glaze
- Bought marzipan
- Small currants
- Silver balls (edible) or any other shiny cake decorations you may like



Method:

1. Whisk the butter thoroughly in a bowl until soft. Then beat in the sugar a little at a time and finally fold in the flour. Knead until smooth.
2. Roll out the dough onto a floured work surface to the thickness of a £1 coin.
3. Using a star cutter, cut eight that will be 6.5 cm and eight that are 2.5 cm. Place the smaller star on top of the larger star.
4. Bake in a pre-heated oven at 150c for around 25 minutes.
5. Leave to cool on a rack.
6. Decorate your biscuits as shown above in the picture.
7. Use the marzipan for Santa's smile!

You don't have to make stars or Santa's. Have a look on Amazon for some cheap Christmas shaped cutters.



M	E	R	R	Y	X	E	S
I	I	V	C	F	K	T	R
S	H	N	L	A	A	D	B
T	G	E	C	R	M	C	A
L	I	G	R	E	M	H	U
E	E	X	I	L	P	R	B
T	L	E	B	O	R	I	L
O	S	L	L	E	B	S	E
E	A	G	I	F	T	T	E
T	P	N	O	E	L	M	E
O	A	I	D	O	G	A	R
E	P	J	E	S	U	S	T

- Mince Pies
- Christmas
- Cake
- Bauble
- Crib
- Jesus
- Jingle
- Bells
- Sleigh
- Mistletoe
- Merry
- Gift
- Belt
- Noel
- Papa
- Star
- Elf



ACROSS

1. Pumpkin or mincemeat
3. Santa's ride
6. Celebration
8. Newborn
9. Northpole crew
13. Word of praise
14. Words on a Christmas card
17. It's opened on Christmas

DOWN

1. Alternative word to 17 across
2. Christmas drink
4. Christmas dinner centerpiece
5. Dec. holiday
7. Christmas warmer
8. "Jingle ____"
10. Christmas tree
11. O. Henry's "The Gift of the ____"
12. What carolers do
15. French Christmas.
16. Snow glider

