

SPICED COOKIE TREE

Makes 40 cookies

INGREDIENTS

For the spiced cookies:

- 1 cup (227g) butter, softened
- ½ (100g) cup brown sugar
- 1 tsp vanilla essence
- 2½ cups (320g) flour
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp salt

For the icing:

- 3 cups (360g) icing sugar
- ⅓ cup milk, add more if needed
- ½ tsp vanilla essence

METHOD

1. Preheat the oven to 180°C and line a non-stick baking tray with baking paper.

For the spiced cookies:

2. In a large bowl, combine the butter with the sugar and beat with a hand mixer (we recommend the Kenwood Hand Mixer) on medium speed until creamy, light and fluffy, about 5 minutes. Add the vanilla essence and beat on low until combined.
3. Sieve in the flour, cinnamon, nutmeg and salt and beat well at a low speed until combined. Once it comes together, divide the dough in half and shape each one into a disk-like shape. Cover the dough with plastic wrap and refrigerate for 1 hour.
**Chef's Tip: Refrigerating the dough will help the cookies keep their shape!*
4. On a lightly floured surface, roll each disk of dough out until it is about ½ cm thick. Using star shaped cookie cutters (we like the Tescoma Star-Shaped Cookie Cutters), cut out stars in different sizes and place them on the baking trays. Bake the cookies for 12-14 minutes until they are golden around the edges.
5. Remove the cookies from the oven and pack them on a wire rack to cool completely.

For the icing:

6. While the cookies are cooling, combine the ingredients for the icing in a medium sized bowl. Mix until combined and smooth, adding more milk if needed.
7. Transfer the icing into a piping bag (we recommend the Silicone Piping Bag Set with 16 Stainless Steel Nozzles for Cake Decorating) and apply the round shaped nozzle. Place the largest cookie on a plate and add a blob of icing to the middle of the cookie. Stick a slightly smaller cookie on top of the large one and repeat until you have a 4-5 cookies stacked on top of each other.

