PREP: 15 mins + 1 hour chill time
COOK: 15 mins
SERVES: 24

Santa Hat Cookies

Looking for easy Christmas baking ideas? These easy Santa Hat Cookies are a delicious and playful treat for any festive occasion.

Ingredients

Sugar Cookies

150g unsalted butter, softened
1/2 cup (115g) caster sugar
1 large egg
1tsp Queen Natural Vanilla Paste
1 1/2 cups (225g) plain flour
1/3 cup (70g) corn flour
1/2 tsp salt

To serve

180g white chocolate
1/2 cup desiccated coconut

Method - Sugar Cookies

STEP 1

In a stand mixer fitted with the paddle attachment, cream butter, sugar and vanilla until
light and fluffy. Add egg and mix to combine.

STEP 2

Sift flours and salt together and add to butter mixture, mixing to incorporate. Pour dough
out onto a piece of cling wrap, half and roll into two logs 5cm in diameter. Chill for 1 hour.

STEP 3

Preheat oven to 170°C (fan forced). Line two baking trays with baking paper.

STEP 4

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

Ingredients

24 strawberries, washed and tops removed

White mini marshmallows

Method - Sugar Cookies

Slice each log into 12 x1cm thick rounds.

STEP 5

Bake for 12-14 minutes until the edges are beginning to colour. Transfer to a wire rack to
cool completely.

STEP 6

Melt white chocolate in short 30 second bursts in the microwave stirring between each
until completely melted. Transfer the white chocolate to a shallow plate and on a separate plate add the desiccated coconut.

STEP 7

Roll the edge of the cookies in the white chocolate and then the coconut and set aside in
the fridge for 10 minutes to set.

Method - Building and serving your Santa Hats

STEP 1

To build the Santa hats, dip the flat top of a strawberry in the white chocolate and place it top down on top of a cookie, then do the same with a white mini marshmallow adding it to the tip of the strawberry to resemble a pom pom. Set aside in the fridge to set for 10 minutes and then serve.

STEP 2

Enjoy!

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.