



PREP: 15 min +
chill
COOK: 15 min
SERVES: 30

Christmas Tree Sugar Cookies

Ingredients

Cookies

230g unsalted butter, softened
1 cup (220g) caster sugar
2 large eggs
2 tsp Queen Organic Vanilla Extract
3 cups (450g) plain flour
2/3 cup (100g) corn flour
1 tsp salt

Buttercream & decoration

250g unsalted butter, softened
3 cups (450g) icing sugar, sifted
1 tsp Queen Vanilla Bean Paste

Method - Cookies

STEP 1

In a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla until light and fluffy. Add eggs 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 and flatten into a disk. Chill for 1 hour.

STEP 3

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

STEP 4

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Ingredients

Queen Green Food Colour Liquid
Queen Glamour & Sparkle sprinkles

Method - Cookies

Roll dough between 2 pieces of baking paper to 7mm-1cm thick. Cut cookies into shape using a heart and/or round shaped cookie cutter. Transfer to baking paper. Bake for 12-15 minutes. Transfer to a wire rack to cool completely.

Method - Buttercream

STEP 1

Place butter in bowl of a stand mixer and beat on medium-high speed for 6-8 minutes until pale and fluffy.

STEP 2

With mixer off, sift in icing sugar, folding to combine. Return to mixer and beat until combined, approximately 2-3 minutes. Add Vanilla Bean Paste and mix to combine.

STEP 3

Split buttercream into two bowls. Colour with two shades of green.

STEP 4

Pipe different colours onto cookies and decorate with sprinkles.

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