

QUEEN

- EST 1897 -



PREP: 60 min
COOK: 15 min
SERVES: 16-20

Gift Tag Cookies

Aren't these cookies the sweetest thing? Perfect to bring out at the holidays, either for an afternoon treat, or as a creative, generous way to tag your gifts.

Ingredients

200g butter, softened
1 cup (220g) caster sugar
2 tbsp (40ml/60g) honey
2 teaspoons ground cinnamon
1 tsp Queen Organic Vanilla Bean Paste
1 large egg
2 1/4 cups (340g) plain flour
Queen Writing Icing Multipack
Queen Mixed Cachous

Method

STEP 1

Preheat oven to 150C (fan forced). Line 4 baking trays with baking paper. Beat butter, sugar, honey and cinnamon in the large bowl of an electric mixer until well combined. Add egg and vanilla and beat until just combined.

STEP 2

Add sifted flour and beat on low speed until just combined. Transfer mixture to a lightly floured surface.

STEP 3

Bring the dough together with your hands. Cut dough in half. Roll each piece of dough between 2 sheets of baking paper until 4mm thick. Place on a tray and refrigerate for 15 minutes or until firm.

STEP 4

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Method

Use 8-9cm Christmas cutters, such as snowflakes, trees, stars or angels, to cut shapes from dough. Alternatively, use a sharp knife to cut tag shapes or triangles. Place cookies onto the trays lined with baking paper. Press leftover dough together and repeat (you may need to refrigerate again).

STEP 5

Using a chopstick or a straw, make a small hole in the top of each biscuit for hanging. Place trays in freezer for 10 minutes or until dough is firm.

STEP 6

Bake cookies for about 15 minutes, or until light golden brown. While cookies are hot, use chopstick or straw to redefine the hole in the biscuit. Allow cookies to cool on trays for 10 minutes before transferring to a wire rack to cool completely.

STEP 7

Pipe Queen Icing over cookies. While icing is soft, press on decorations if desired. Allow to dry.

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