

Mini Missions



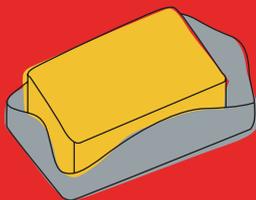
Bake festive treats



Jolly aprons at the ready, it's time to have some festive fun in the kitchen with our easy recipes.

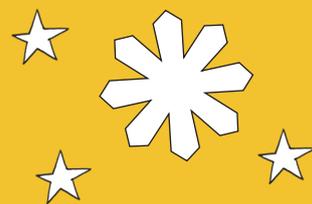


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Let it snow biscuits



Make a flurry of homemade treats to give as presents.

You will need

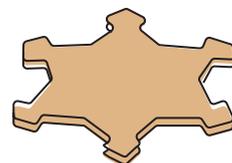
- 200g unsalted butter, softened
- 200g golden caster sugar
- 1 large egg
- 1/2 tsp vanilla extract
- 400g plain flour, plus extra

To decorate:

- 500g pack ready-to-roll fondant icing
- Honey, for sticking
- Icing pens
- Silver balls and white sprinkles to decorate
- Printed template

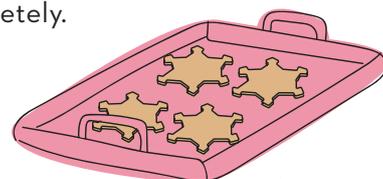
Step 4

Roll the dough to about the thickness of a £1 coin on a lightly floured surface. Cut out snowflake shapes using our templates (see the next page). Re-roll the excess dough and keep cutting until it's all used up.



Step 5

Bake for 8-10 mins or until the edges are just beginning to brown. Cool completely.



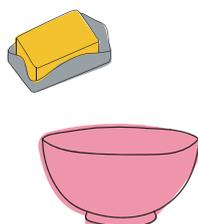
Step 1

Heat oven to 200°C/180°C fan/gas mark 6 and line a baking tray with baking parchment.



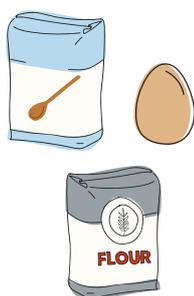
Step 2

Put the butter in a bowl and beat it until soft and creamy.



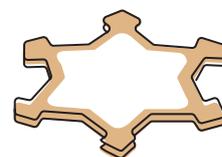
Step 3

Beat in the sugar, then the egg and vanilla, and finally the flour to make a dough. If the dough feels sticky, add a little flour and knead it in. Chill for 20 mins in the fridge.



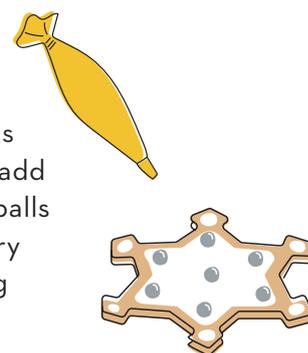
Step 6

Roll out the fondant icing to the thickness of a 50p piece. Use the templates to carefully cut out the icing. Brush each biscuit with a tiny amount of honey and press an icing snowflake on top.



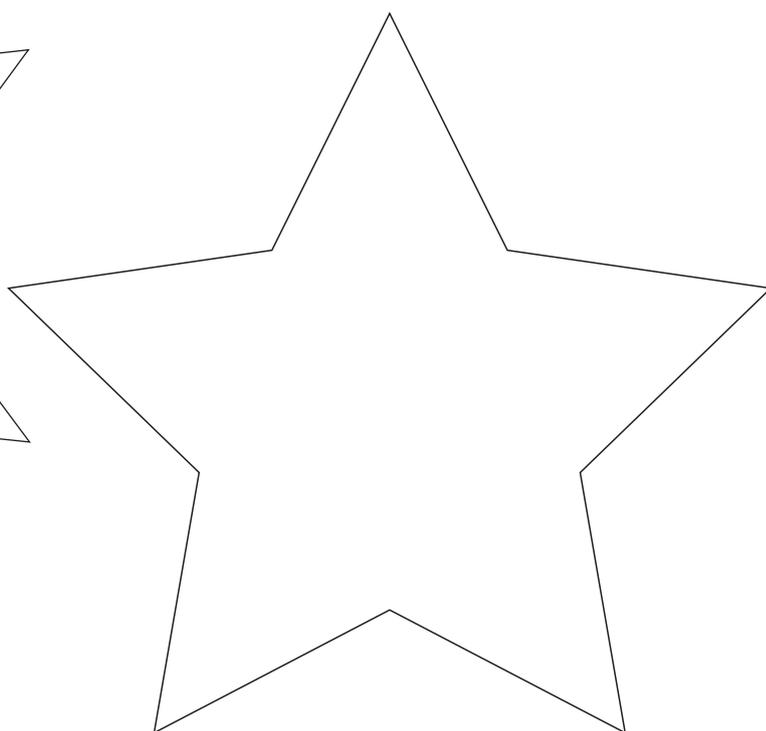
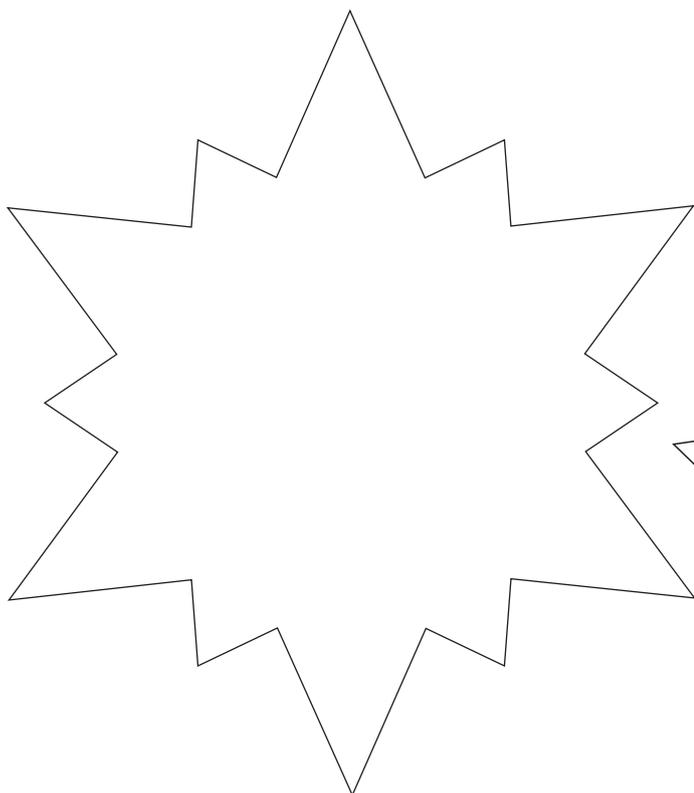
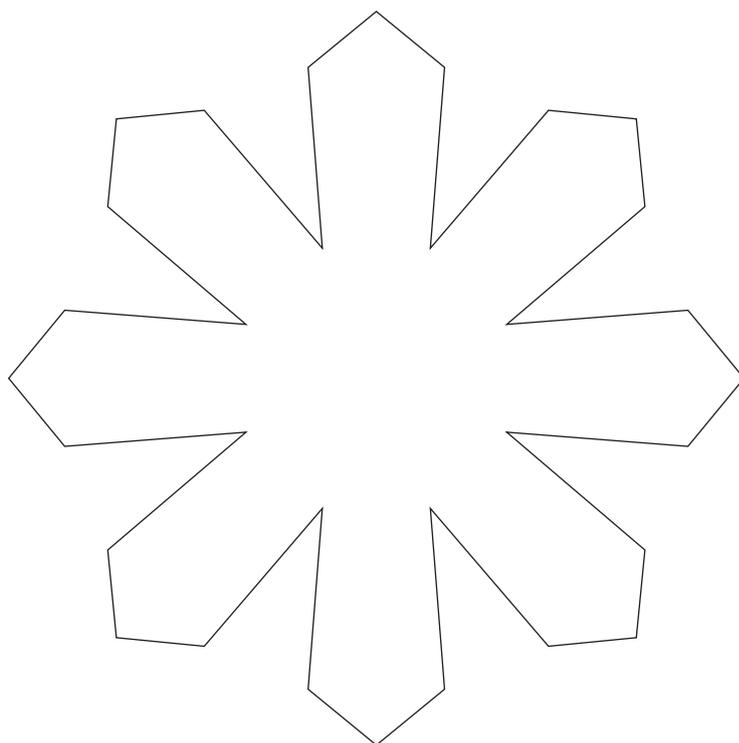
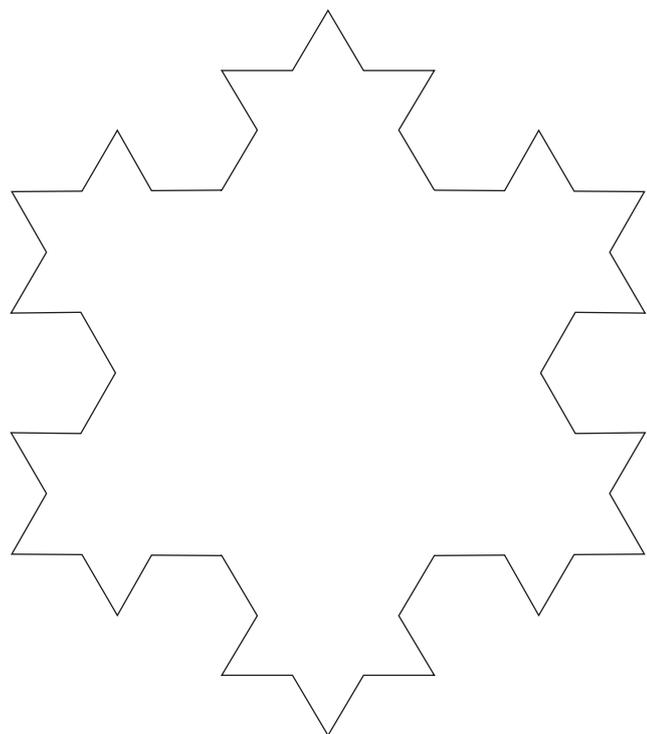
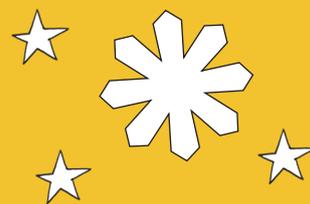
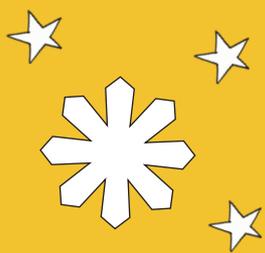
Step 7

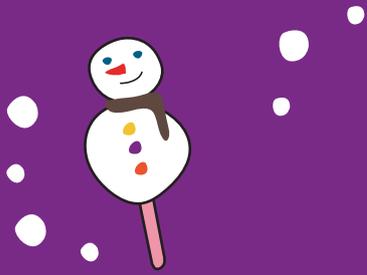
Now get decorating. Use icing pens to add patterns onto the snowflakes and add some sparkle with silver balls and sprinkles. Leave to dry completely before adding to gift boxes (after you have eaten one or two).



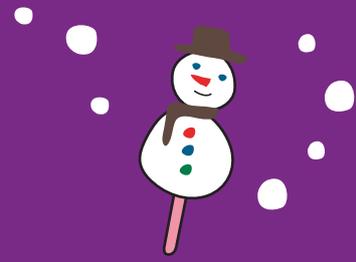
Snowflake stencils

Print these templates on card and carefully cut them out before using a knife (ask a grown-up for help) to draw around them on the dough.





Snowmen lollies



These treats are so yummy they won't last much longer than the real thing.

You will need



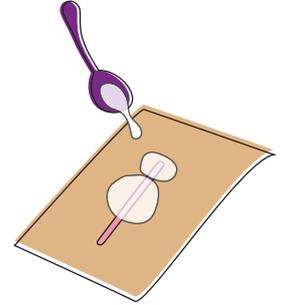
- 100g white chocolate
- Baking parchment
- Lolly sticks

To decorate:

- Chocolate chips, raisins, silver balls for eyes and buttons
- Icing pens
- 25g milk chocolate - for a hat/scarf

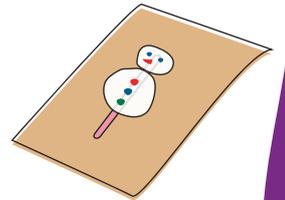
Step 3

Spoon the melted chocolate onto the lolly stick in two circles to make a rough snowman shape.



Step 4

While the chocolate snowman is still soft add some eyes and buttons. When it has set add a nose and smiley face.



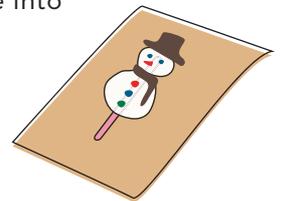
Step 1

Melt the white chocolate by breaking it into pieces and putting them in a bowl. Put that bowl inside a larger bowl filled with hot water (get a grown-up to help). Leave the chocolate for a few minutes to melt, stirring occasionally.



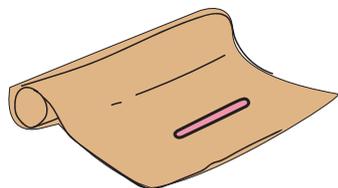
Step 5

Give the snowman a cosy scarf and hat to keep the chills out. Melt some milk chocolate and use a small spoon to spread the chocolate into the desired shape.



Step 2

Lay out the baking parchment and pop on a lolly stick.



Step 6

Leave the snowmen to set for an hour and then gently peel off the greaseproof paper. Eat quickly before they all melt go.

