

# FAMILY-FRIENDLY TREATS

Get your little helpers involved in some fun and festive baking with these easy-to-follow recipes

## Rudolph cupcakes

### YOU WILL NEED

- ✓ 125g unsalted butter, room temperature
- ✓ 75g caster sugar
- ✓ 2 large eggs
- ✓ 125g self-raising flour
- ✓ 1 tsp baking powder
- ✓ 100g Opies cocktail cherries, chopped
- To decorate:** ✓ 100g milk chocolate
- ✓ 200g unsalted butter, softened
- ✓ 400g icing sugar
- ✓ 5 tbsp cocoa powder
- ✓ 16 Opies cocktail cherries
- ✓ 1 bag of Cadbury Curly Wurlys, cut into sections
- ✓ 32 edible candy eyes

### DIRECTIONS

- Pre-heat the oven to 190°C/Fan 170°C/Gas Mark 5 and divide 16 paper cases between 2 muffin tins.
- Beat the butter and sugar together until pale and creamy, add the eggs a little at a time and continue to beat in between each addition.
- Fold in the flour, baking powder and cherries and divide the mixture between the cases.
- Bake in the oven for 15-20 minutes until golden and firm. Transfer to a wire rack to cool.
- Put the chocolate in a heatproof bowl over a pan of barely simmering water and stir until melted. Put to one side.
- Mix the butter and icing sugar together and sift in the cocoa. Pour in the melted chocolate and mix again until smooth.
- Pipe the icing over the cupcakes, top with a cocktail cherry, add the candy eyes and use pieces of Cadbury Curly Wurly to create antlers.

Recipe and image courtesy of Opies, [opiesfoods.com](http://opiesfoods.com)

PREPARATION  
TIME 10 minutes  
COOKING TIME  
20 minutes  
MAKES 16



## Chocolate orange shortbread sandwiches

### YOU WILL NEED

- ✓ 200g unsalted butter, room temperature
- ✓ 100g caster sugar
- ✓ 250g plain flour, sifted
- ✓ 50g cornflour, sifted
- ✓ 1 orange, zested and juiced
- ✓ 150g dark or milk chocolate
- ✓ Icing sugar for dusting

### DIRECTIONS

- Preheat the oven to 200°C/Fan 180°C/Gas Mark 6. In a large mixing bowl, cream together the butter and sugar with a wooden spoon. Add in the flour, cornflour and orange zest and work into the mix by rubbing between your fingertips until crumbs are formed, then bring the mix together into a dough.
- Flatten into a rectangle shape, wrap in cling film and place in the freezer for at least 15 minutes.
- Make the filling by melting the chocolate in the microwave in 30 second blasts, stirring in intervals. When completely melted, combine with 75g of fresh juice squeezed from the orange.
- Once the dough is chilled, remove the cling film and roll the dough out to a 5mm thickness on a lightly floured surface. Cut out rounds and place them on a lined baking tray. Bring the offcuts together, roll out and continue to cut rounds until all the dough has been used up.
- Cut stars out of the centres of half of the rounds, placing the stars on the baking tray in between the rounds. Bake for 12 minutes.
- Once the biscuits have cooled, use a spoon to spread the chocolate filling on the base biscuits then sandwich with the star-centre top biscuits. Dust with icing sugar and serve.

Recipe and image courtesy of Carr's Flour, [fabflour.co.uk](http://fabflour.co.uk)

## Maple gingerbread men

### YOU WILL NEED

- ✓ 350g plain flour
- ✓ 2 tsp ground ginger
- ✓ 1 tsp ground cinnamon
- ✓ 1 tsp bicarbonate of soda
- ✓ 175g maple sugar
- ✓ 125g unsalted butter, softened
- ✓ 1 egg
- ✓ 4 tbsp pure Canadian maple syrup

### DIRECTIONS

- Sieve flour into a bowl, add spices and bicarbonate of soda.
- Stir in the maple sugar and the butter and mix.
- In a separate bowl, beat the egg and maple syrup together, then add to the mixture.
- Bring the mixture together with your hands and wrap in cling film.
- Refrigerate for at least 2 hours.
- Pre-heat oven to 160°C/Fan 140°C/Gas Mark 3.
- Roll out the mixture on a lightly floured surface to around 1cm thick and cut into shapes.
- Bake for 10-12 minutes.
- Leave to cool on a rack and decorate.

Recipe and image courtesy of Maple from Canada, [maplefromcanada.co.uk](http://maplefromcanada.co.uk)



PREPARATION  
TIME 20 minutes  
+ 2 hours chilling  
COOKING TIME  
12 minutes  
MAKES 16



## Apricot mince pies

### YOU WILL NEED

✓ 200g plain flour, sifted, plus extra for dusting ✓ 100g unsalted butter, at room temperature and cubed, plus extra for greasing  
✓ 1 tsp ground mixed spice ✓ 1 tbsp caster sugar ✓ 6 tsp Bonne Maman apricot conserve ✓ 6 tsp mincemeat ✓ Milk or beaten egg, for glazing ✓ Icing sugar, to dust

### DIRECTIONS

- Preheat the oven to 200°C/Fan 180°C/Gas Mark 6. Lightly grease a 12-hole cake tin. Put the flour into a mixing bowl, add the butter and rub into the flour until the mixture is like fine breadcrumbs.
- Add the mixed spice to the sugar in a strong bowl, and with the end of a rolling pin, grind together until well mixed and a little powdery. Add this to the flour and butter and stir in.
- Using a round-bladed palette knife, mix in 3-4 tablespoons of cold water, stirring until it comes together. Then work the dough gently into a ball, wrap in cling film and allow to rest for about 20 minutes.
- Roll out the pastry thinly on a lightly floured work surface. Stamp out 12 circles with a fluted pastry cutter, slightly larger than the cake holes, and press the circles into the tin.
- Put around half a teaspoon of apricot conserve into each pastry case, then top with around half a teaspoon of mincemeat.
- Re-roll the pastry trimmings and cut 12 smaller circles and lay them on top of the mincemeat. Glaze the tops with a little milk or beaten egg and bake in the oven for 12-15 minutes until the pastry is crisp and golden.
- Cool in the tin for 5 minutes, then remove and cool on a wire rack. Dust with icing sugar to finish.

Recipe and image courtesy of Bonne Maman, [bonnemaman.co.uk](http://bonnemaman.co.uk)

## California Walnuts and sour cherry rocky road

### YOU WILL NEED

✓ 180g dark chocolate, roughly chopped  
✓ 120g California Walnuts, roughly chopped  
✓ 40g banana chips ✓ 50g puffed brown rice  
✓ 20g chia seeds ✓ 45g dried sour cherries  
✓ Vegetable oil, for greasing

### DIRECTIONS

- Melt the chocolate in a mixing bowl over a pan of barely simmering water, making sure the base of the bowl doesn't touch the water.
- In a separate bowl, mix together the walnuts, banana chips, puffed rice, chia seeds and sour cherries. Pour over the melted chocolate and stir to evenly coat.
- Lightly oil and line a small square baking tray with parchment. Tip the mixture onto your prepared tray and press down with the back of a spoon to evenly spread.
- Place into the fridge for around 1 hour, or until completely chilled and solid. Cut into 9 small squares and store in an airtight container.

Recipe and image courtesy of California Walnuts, [californiawalnuts.co.uk](http://californiawalnuts.co.uk)



## Build your own gingerbread house

### YOU WILL NEED

✓ 1 x Tesco Gingerbread Mix ✓ 40ml cold water ✓ 250g royal icing sugar ✓ Silver crisp pearls ✓ Mini meringues ✓ 1 tbsp icing sugar, to dust

### DIRECTIONS

- The day before you want to assemble your house, make the dough according to the Tesco Gingerbread Mix instructions (you will also need butter, water and golden syrup). When you're ready to build, remove the dough from the fridge. Preheat the oven to 180°C/Fan 160°C/Gas Mark 4. Line 2 large flat baking trays with non-stick baking paper.
- Roll out the gingerbread dough between 2 pieces of non-stick baking paper to the thickness of a £1 coin. Remove the top piece of paper and, using a sharp knife, cut out the following:
- 4 x front and back wall pieces measuring 16cm x 23cm. From the centre point at the top, cut the 23cm sides diagonally to 13cm creating a pentagonal house shape. Keeping
- the dough on the paper you rolled it out on, carefully transfer the wall to the lined baking trays. Bake for 12 minutes.
- Collect any trimmings and re-roll and cut out the following:
- 2 x roof panels measuring 14cm x 21cm (bake for 10 minutes)
- 2 x side walls measuring 13cm x 20cm (bake for 9 minutes)
- 1 x chimney piece measuring 2.5cm x 8cm (bake for 4 minutes)
- 1 x chimney piece measuring 2.5cm x 11cm (bake for 4 minutes)
- 2 x chimney pieces measuring 2.5cm x 11cm, then cut one side diagonally to 8cm to create a slant (bake for 4 minutes). Leave the gingerbread to cool on wire racks while you make the icing.
- To make the icing, whisk 40ml cold water with the royal icing sugar using an electric whisk for 4-5 minutes, until soft peaks form. Spoon into a large piping bag fitted with a small plain nozzle, or a clean sandwich bag with a small corner snipped off.
- To assemble the house, pipe the icing generously along the wall edges and use to stick them together. Use tins or jars to support the walls while they set. Pipe a little icing on

the inside seams for extra support. Leave for 30 minutes to an hour to set.

- Meanwhile, assemble the chimney breast using the icing as before. Make sure both edges slant in the same direction. Leave to set.
- Remove any tins or jars used to support the walls, then attach the roof panels using the icing. Hold the roof in place for a few minutes, then leave to set for another 30 minutes.
- To decorate, use the remaining icing to pipe on windows and doors. Pipe a scalloped line across the top of the roof and repeat underneath in intervals to look like roof tiles. Add patterns, dots or lines where you wish. Line the edges of the house with silver crisp pearls using the icing to secure them. Pipe a line of icing around the roof edges and lightly press in a line of mini meringues along the top.
- Finally, carefully attach the chimney to the roof and gently hold in place for a few minutes until beginning to set. Dust the whole house with icing sugar to create a snowy effect.

Recipe and image courtesy of Tesco Real Food, [realfood.tesco.com](http://realfood.tesco.com)