

SHORTBREAD CHRISTMAS TREES



Method:

STEP 1

Using an electric hand mixer, beat butter, sugar and vanilla until pale and creamy. Add egg. Beat until well combined.

STEP 2

Sift flour and cornflour over butter mixture. Mix well. Divide in half. Press each half into a disc. Wrap each disc in baking paper. Refrigerate for 20 minutes.

STEP 3

Preheat oven to 160°C. Line 2 baking trays with baking paper. Roll each disc out between 2 sheets of baking paper to 3mm-thick.

STEP 4

Cut out 18 x 9cm stars, 18 x 7cm stars and 18 x 5.5cm stars from dough. Place onto prepared trays. Refrigerate for 15 minutes or until firm. Bake for 15 minutes or until light golden. Stand on trays for 5 minutes. Transfer to a wire rack to cool.

STEP 5

Place a 9cm star onto a flat surface. Spoon a little melted chocolate onto centre of star. Top with a second 9cm star, turning top star slightly so it is at an angle to first star. Repeat with a third 9cm star. Repeat with 3 x 7cm stars then with 3 x 5.5cm stars.

STEP 6

Combine icing sugar and enough water to make a thick paste. Drop a spoonful onto top of each tree. Use to hold place setting cards in position. Allow to set completely. Before placing onto table, dust with icing sugar.

INGREDIENTS:

- 7.5cm/7cm/6cm/5.5cm/4.5cm/2.5cm star-shaped cookie cutters
- 250g butter, softened
- 1/2 cup icing sugar
- 1 teaspoon vanilla extract
- 1 egg, at room temperature
- 2 1/2 cups plain flour
- 1/2 cup cornflour
- 200g white chocolate, melted
- 1/3 cup icing sugar
- 1 to 2 teaspoons water
- icing sugar, to serve