

Christmas Recipes-First years

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All of the following recipes have been sourced from various books/websites/home etc. We hope you enjoy them.....

Famous Smartie Cookies



- Prep Time: 10 mins
- Total Time: 28 mins
- Serves: 6-12, Yield: 12.0 big cookies

INGREDIENTS

- 1/2 cup butter or 1/2 cup Crisco
- 3/4 cup brown sugar
- 1 free-range egg
- 1 teaspoon vanilla extract
- 1 cup flour
- 1/2 teaspoon baking soda
- 1 pinch salt (optional)
- 1 cup milk chocolate chips
- 1 cup smarties candies (optional or just use 2 cups milk chocolate chips) or 1 cup M&M's plain chocolate candy (optional or just use 2 cups milk chocolate chips)

DIRECTIONS

1. Preheat oven to 325 degrees Fahrenheit
2. Combine in a separate bowl: Flour, baking soda and salt
3. In a mixer beat butter and sugar together.
4. When well creamed (until you can see no yellow bits) mix in egg and vanilla.
5. Beat wet together.
6. Slowly add dry ingredients to wet ingredients
7. When well combined mix in the chocolate chips or smarties
8. Let chill in fridge 30 mins minimum
9. Make balls of dough using your hands. Place on a cookie sheet
10. Bake 325 degrees fahrenheit for about 18-24 minutes depending on size of cookies formed.
11. When done take out of oven and let sit on cookie sheet 5 minutes.
12. Transfer to a wire cooling rack

Soft CHRISTMAS COOKIES



Ingredients

- 3 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup margarine, softened

- 1 1/2 cups white sugar
- 2 eggs
- 2 teaspoons vanilla extract
- Add all ingredients to list

1. Sift flour, baking powder, and salt together, set aside. In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually blend in the sifted ingredients until fully absorbed. Cover dough, and chill for 2 hours.
2. Preheat oven to 400 degrees F (200 degrees C). Grease cookie sheets. On a clean floured surface, roll out small portions of chilled dough to 1/4 inch thickness. Cut out shapes using cookie cutters.
3. Bake 6 to 8 minutes in the preheated oven, or until edges are barely brown. Remove from cookie sheets to cool on wire racks

Favourite Old Fashioned Gingerbread



Prep 25 m

Cook 1 h

Ready In 1 h 45 m

Ingredients

- 1/2 cup white sugar
- 1/2 cup butter
- 1 egg
- 1 cup molasses
- 2 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking soda

- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon salt
- 1 cup hot water

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9-inch square pan.
2. In a large bowl, cream together the sugar and butter. Beat in the egg, and mix in the molasses.
3. In a bowl, sift together the flour, baking soda, salt, cinnamon, ginger, and cloves. Blend into the creamed mixture. Stir in the hot water. Pour into the prepared pan.
4. Bake 1 hour in the preheated oven, until a knife inserted in the centre comes out clean. Allow to cool in pan before serving

Original Chocolate Chip Cookies



Ingredients

- 320 g plain flour
- 1 tsp baking soda (bicarbonate of soda)
- 1 tsp salt
- 225 g butter (soft, at room temperature)
- 170 g castor sugar
- 150 g brown sugar
- 2 large eggs
- 1 tsp vanilla extract
- 340 g chocolate chips

Method

- Preheat oven to 190°C.
- Combine the flour, baking soda and salt in a small bowl and set aside.
- Cream the butter and sugars together in a large mixing bowl until fluffy.
- Add eggs to butter mixture, one at a time, beating well after each addition.
- Mix in vanilla extract.
- Mix in the flour mixture.
- Stir in chocolate chips
- Using an ice cream scoop, or using large tablespoons, drop balls of cookie dough onto ungreased baking trays.
- Bake at 190°C for 9-11 minutes or until golden brown.

Chocolate Chip Muffins



What you need:

- 250g/8oz Odlums Self Raising Flour
- 125g/4oz Shamrock Golden Caster Sugar
- 12g/¼oz Cocoa
- 50g/2oz Shamrock Chocolate Chips
- 1 level teaspoon Baking Powder
- 1 large Egg
- 150ml/¼ pint Milk
- 1/2 teaspoon Goodall's Vanilla Essence
- 125g/4oz Butter or Margarine

How to:

1. Preheat oven to 175°C/325°F/Gas 3.
2. Melt butter/margarine and allow to cool.
3. In a large bowl combine all dry ingredients.
4. Mix the egg, milk and vanilla essence into the cooled butter/margarine.
5. Now add the wet ingredients to the dry ones and mix to make a very soft mixture.
6. Spoon into bun cases, making each case about two thirds full.
7. Bake for 20-30 minutes until golden brown and cooked through.

Recipe Notes:

- Makes 12 muffins if using bun cases or 8 muffins if muffin cases used.

Irish Christmas shortbread cookies



Ingredients

- FOR THE COOKIES:
- $\frac{3}{4}$ lb (12oz, 345g) butter, at room temperature
- 1 cup (7.5oz, 216g) sugar, plus extra for sprinkling
- 1 teaspoon pure vanilla extract
- $3\frac{1}{2}$ cups (1lb $\frac{1}{2}$ oz, 469g) all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- FOR THE ICING:
- 1 cup (41/2oz, 127g) confectioners' sugar (icing sugar)
- water
- green and yellow food dye
- Red edible pearl decorations

Instructions

1. Preheat the oven to 350oF (180oC).
2. In an electric mixer fitted with a paddle attachment, mix together the room temperature butter and sugar until they are light and pale in colour.
3. Add the vanilla.
4. In a medium bowl, sift together the flour and salt, then add them to the butter-and-sugar mixture. Mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 60 minutes.
5. Roll the dough $\frac{1}{2}$ -inch thick and cut using star cutters. Here is where I bought them: <http://bit.ly/starcutters>
6. Place the cookies on an ungreased baking sheet and sprinkle with sugar. Bake for 18 to 20 minutes, until the edges begin to brown lightly. Allow to cool to room temperature.
7. To make your frosting: Mix your confectioners' sugar with a few drops of water and stir. Take care to not add too much for it will be really hard to get it thick again.
8. In separate bowls, add the food dye to reach desired colour of green and yellow.
9. Frost each cookie for the trees. Make sure to save some small stars to be dyed yellow to go on top. Leave to dry.
10. Stack the cookies on top of each other binding each layer with a drop of frosting.
11. Once dry, place your pearl decorations on the points of the stars.
12. Finish the tree by placing the star on top!!! Enjoy this cookie

Melted Snowman Sugar Cookies



Ingredients:

2 3/4 cups all-purpose flour
1 1/2 cups granulated sugar
1 egg
2 sticks of butter, softened
1 tsp. baking soda
1/2 tsp. baking powder
1 1/2 tsp. vanilla extract
1/4 tsp. salt

Top:

white frosting
mini marshmallows
black gel icing
candy corn or orange slice candy

Method

1. Preheat oven to 375
2. Line baking sheet with parchment paper
3. In a large bowl beat sugar and butter until creamy.
4. Mix in eggs and vanilla.
5. In a separate bowl combine flour, baking soda, baking powder, and salt.
6. Gradually add dry ingredients to wet just until combined.
7. Roll dough into balls about 1" in diameter
8. Place on prepared cookie sheet 2" apart, flatten slightly with your hand.
9. Bake for 8-10 minutes until edges are golden brown.
10. Remove from oven and allow cookies to cool completely before decorating.
11. Spread icing to cover top of cookie completely.
12. Press in a mini marshmallow for every snowman you want to have.
13. Scrape off slivers of candy corn or orange slice candy, add a dot of frosting to nose and press into marshmallow gently.
14. Use a small tip black gel writer to add details like eyes, a mouth, buttons, and arms

Chocolate fudge brownies



Ingredients

- 250g unsalted butter
- 275g chocolate buttons/70% coco dark chocolate
- 3 eggs, slightly beaten
- 1 teaspoon vanilla essence
- 275g castor sugar
- 225g cup plain flour
- $\frac{1}{2}$ teasp salt

Method

1. Preheat oven to 180°C and line a 20cm x 31cm baking tray with foil, and then spray it with cooking spray and place to one side.
2. In a small saucepan melt butter and chocolate over a low heat. Allow to cool.
3. In large bowl beat sugar, eggs and vanilla until pale and fluffy
4. Whisk the chocolate mixture into the egg mixture
5. Stir in the flour and pour into the baking tray.
6. Bake for 25-30 minutes until brownies are just set, the centre should be gooey.
7. Remove from oven, cool on wire rack then cut into portions when cool.

CHOCOLATE BISCUIT CAKE



- ❖ 550 g / 2oz Butter
- ❖ 300ml / 1/2 pt Golden Syrup
- ❖ 500g / 16oz Chocolate
- ❖ 400g of Digestive Biscuits
- ❖ 400g Packet of Rich Tea Biscuits
- ❖ 1 packet of maltesers

1. Line a 15cms/6" round cake tin or a 2lb loaf tin with a double layer of greaseproof paper
2. Melt the butter, syrup and chocolate in a pan over a low heat. Stir to make sure all the ingredients are well mixed together.
3. Add the biscuits, maltesers. Stir well.
4. 4. Transfer to prepared tin. Level it on top and press down well to avoid "air gaps". Allow to get cold and hard. Wrap completely in greaseproof paper and store in a fridge.

Gingerbread men



Ingredients

| | |
|---|--|
| <p>350g plain flour 1 tsp baking soda 2 Tbsp ground ginger 175g Soft Brown Sugar 100g butter, cubed 1 egg, beaten 4 Tbsp Golden Syrup</p> | <p>Icing 1 egg white 1 ½ cups Icing Sugar 1 tsp lemon juice Lollies or currants to decorate</p> |
|---|--|

Method

- ❖ Preheat oven to 180°C bake (160°C fan-forced).
- ❖ Line two baking trays with baking paper.
- ❖ Place the flour, baking soda, ginger and sugar in a bowl or food processor.
- ❖ Add butter and rub in with fingertips or pulse in food processor until it resembles fine breadcrumbs. Add egg and golden syrup and stir or pulse to mix. If the dough is sticky, add a little more flour until it forms a workable dough.
- ❖ Wrap in plastic wrap and refrigerate for 30 minutes.
Roll out on a lightly floured surface or between two sheets of baking paper until 5mm thick.
- ❖ Cut out shapes using biscuit cutters and place on trays. Form leftover dough into a ball and re-roll and repeat cutting out until dough is used up.
- ❖ Bake for 8-10 minutes until golden brown. Cool on a wire rack.

Icing

Make icing by beating egg white with a fork until frothy. Fold in the other ingredients and place icing in a resealable bag. Snip off the corner and pipe decorations onto each biscuit. Use icing to attach lollies or currants.

M AND M COOKIES



Ingredients

- 150g softened butter
- 150g caster sugar
- 225g self raising flour
- 1 tbsp milk
- 100g m & m's

Method

- I. Cream butter and sugar until light and fluffy
- II. Add sifted flour and milk. mix until all combined.
- III. Add m & m's and mix in.
- IV. Roll into 20 balls, place on greased baking sheet/sheets and flatten with fork.
- V. Bake in oven 190 C 15 mins then allow to cool 1-2 hours and enjoy!!

Chocolate brownies



- | | |
|---|---|
| <ul style="list-style-type: none">• 175g (6oz) margarine• 350/12oz Caster Sugar• 1 Teaspoons Vanilla Essence• 3 Eggs (beaten)• 125g/5oz Plain Flour | <ul style="list-style-type: none">• 1 level teaspoon Baking Powder• 50 g/2oz Cocoa• 175g(6oz) walnuts |
|---|---|

22x30x2.5 (9x12x1in) rectangular tin

*Don't give these to anyone who is allergic to nuts

Store in an airtight container and eat within a week

Method

1. Preheat oven to 180°C/350°F/Gas 4 .
2. Lay the tin on a piece of greaseproof paper or parchment paper. Draw around it, then cut out the triangle.
3. Wipe a little margarine over the inside of the tin. Lay the paper rectangle in the tin, then wipe it too.
4. Put the margarine into a saucepan and melt it on a low heat. Pour it into a large bowl, then stir in the sugar and vanilla.
5. Break the eggs into a small bowl and stir them with a fork. Add them to the large bowl, a little at a time. Stir them in well.
6. Sieve the flour, baking powder and cocoa, into the large bowl and mix everything well.
7. Put the walnuts onto a chopping board and cut them into small pieces. Add them to the mixture, then stir them in.
8. Pour into prepared tin and smooth the top a little with the back of a spoon. Then bake for about 40.
9. Using oven gloves, lift out the tin. The mixture will have risen and have a crust on top, but will still be soft in the middle.
10. After 5 minutes cut the brownies into 15 squares. Then, put the brownies onto a wire rack to cool.

Easy to make chocolate chip cookies



Ingredients

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| <ul style="list-style-type: none">• 225g (1 cup) caster sugar• 300g (2 cups) plain flour (sifted)• 200g (1 cup) of butter melted• 1tsp vanilla extract | <ul style="list-style-type: none">• 1tsp of baking powder• A pinch of salt• 1 egg• 100g-200g chocolate bar or chocolate chips (if you want to make them as chocolate chip biscuits) |
|---|--|

If you want to make extra chocolaty cookies we'd recommend using 200g of chocolate otherwise stick to 100g chocolate for a classic chocolate chip cookie

Method

1. Add the sugar and melted butter in a bowl and mix together - a wooden spoon is fine, no need for a whisk.
2. Sift the flour, baking powder, vanilla and salt together and add to the sugar and butter mixture. Add the chocolate chips at this stage if you're making chocolate chip cookies.
3. Mix together using your hand. Once you get a dough texture, add the egg and knead using your hand again.
4. Spread some butter onto a baking tray. Take some of the dough, roll into ball then flatten a little. Keep them on the small side as they spread out during baking. Also, don't keep biscuits close to each other otherwise they will get stuck together.
5. Place in the oven and bake at 160C, gas 3 for 10-20 mins. The bigger the cookies, the longer they'll take to cook. They're ready when the edges are a bit golden.

Christmas shortbreads



| | | |
|------------------------------|-------------------------------------|---------------------------------------|
| 125g butter, softened | 150g dark chocolate, melted | Green, red and yellow food colourings |
| 1/2 cup caster sugar | 1/4 cup slivered almonds, toasted | 2 tablespoons green sprinkles |
| 1/2 teaspoon vanilla extract | 1 tablespoon silver cachous | 2 tablespoons orange sprinkles |
| 1 cup plain flour | 1 egg white | |
| 1/4 cup cornflour | 1 1/2 cups pure icing sugar, sifted | |

1. Preheat oven to 160°C/140°C fan-forced. Line 2 baking trays with baking paper. Using an electric mixer, beat butter, sugar and vanilla until light and fluffy. Add flours. Stir until well combined. Turn out onto a lightly floured surface. Knead until smooth. Divide dough into 2. Shape into discs.

2. Roll 1 dough disc between 2 sheets of baking paper until 5mm thick. Using a 4.5cm round fluted cutter, cut rounds from dough. Re-roll scraps. Repeat to make a total of 20 rounds. Place rounds on prepared baking trays, 2cm apart. Bake for 10 to 12 minutes or until just golden. Transfer to a wire rack to cool completely.

3 Meanwhile, roll remaining dough disc between 2 sheets of baking paper until 5mm thick. Using a 5cm carrot cutter, cut carrots from dough. Re-roll scraps. Repeat to make a total of 20 carrots.

4. Place carrots on baking trays, 2cm apart. Bake for 10 to 12 minutes or until just golden. Transfer to a wire rack to cool completely.

5. Place a 40cm long piece of baking paper on a flat surface. Place melted chocolate in a mug. Dip shortbread into chocolate to coat half. Allow excess chocolate to drain. Place on baking paper. Sprinkle chocolate with 5 almonds and 5 cachous. Repeat with remaining shortbread rounds, melted chocolate, almonds and cachous.

6. Place egg white in a bowl. Lightly whisk until frothy. Gradually add icing sugar, whisking until smooth. Transfer 1/4 of icing into a separate bowl and tint green with food colouring. Tint remaining icing orange using red and yellow food colourings. Spoon green icing into a snap-lock bag. Snip off 1 corner. Pipe green icing onto tops of carrot biscuits to form stalks. Sprinkle with green sprinkles. Spoon orange icing into another snap-lock bag. Snip off 1 corner. Pipe icing onto base of carrots. Sprinkle with orange sprinkles. Set aside to set. Serve

MINI CHRISTMAS MERINGUE TREES



Preparation time: 10 minutes /Cooking time: 25 minutes

Ingredients

Serves: 12 people

- 200 g Caster Sugar
- 100 g Fresh Egg
- Green Food Colouring
- Silver sugar balls for decoration
- 1 tsp SuperValu Cornflour
- 1 tsp SuperValu White Wine Vinegar
- 1 tsp Vanilla Essence
- 100 g White Chocolate

Method

1. Preheat the oven to 120°C/240°F/gas mark $\frac{1}{2}$.
2. Put the egg whites into a spotlessly clean mixing bowl and beat on full speed until quite stiff.
3. Turn the speed of the mixer down and slowly add the sugar just a little at a time. When all the sugar has been incorporated, add the cornflour and vinegar and give one final whisk on high speed.
4. When ready the meringue should be glossy and when the bowl is turned upside down the meringue should remain stationary in the bowl. Finally, add the vanilla extract and a drop of green food dye.
5. Line a 33cm x 23cm baking tray with parchment paper. Pipe mini tree meringues, starting on a larger base and swirling to the top.
5. Bake in the oven for 25 to 30 minutes, until the meringues are very firm to touch but still soft in the middle. I normally leave mine to cool in the oven with the door ajar.
6. When the meringues are cooled, melt the white chocolate in a small bowl. Make sure the chocolate is cooled sufficiently to drizzle over the meringues, then decorate with some silver sugar balls.

Christmas cookies



Ingredients

- 275 g Odlums cream plain flour
- 125 g margarine (at room temperature)
- 125 g shamrock golden caster sugar
- 1 egg (beaten)
- few drops vanilla essence
- decoration:
- silver balls

Method

- Preheat oven to 190C/375F/Gas 5. Lightly grease flat baking trays.
- Put margarine into a bowl and beat. Add sugar and beat until light and fluffy.
- Gradually beat in the beaten egg and vanilla essence. Add the flour and draw mixture together into a ball with your hands.
- Lightly flour a work surface and roll out the dough until it is the thickness of a coin. Use cutters to make shapes (stars, hearts, Christmas trees etc.) and make holes for ribbon with a skewer or cocktail stick. Lift onto baking trays. Press silver balls onto dough.
- Bake biscuits for about 8 minutes until just pale in colour. Leave to harden for a few minutes, then transfer to a wire tray to cool
- Add ribbons and any other decoration as liked!

Chocolate chip cookies



- 150g/5oz Odlums Self Raising Flour
- 75g/3oz Odlums Porridge Oats
- 125g/4oz Butter (at room temperature)
- 1 Egg
- 1 teaspoon Goodall's Vanilla Essence
- 125g/4oz Shamrock Light Muscovado Sugar
- 100g pack Shamrock Milk Chocolate Chips

How to:

1. Preheat oven to 190°C/375°F/Gas 5. Lightly grease two baking trays.
2. Put the butter and sugar into a bowl and beat until mixture is smooth.
3. Add the egg and the vanilla essence and beat again.
4. Finally stir in the flour, oats and chopped chocolate. Mixture will be very stiff.
5. Place spoonfuls of mixture on the baking trays, leaving a space between each to allow for spreading.
6. Bake for 10-15 minutes until beginning to turn golden brown. Cool for 2-3 minutes on the baking tray, then, transfer to a wire tray to cool completely.
7. As soon as cold, transfer to an airtight container to store. Enjoy!

White chocolate cookies



Ingredients

2 1/4 cups all-purpose flour

2/3 cup Cocoa POWDER

1 teaspoon baking soda

1/4 teaspoon salt

1 cup (2 sticks) butter or margarine, softened

3/4 cup granulated sugar

2/3 cup packed brown sugar

1 teaspoon vanilla extract

2 large eggs

2 cups (12-oz. pkg.) White CHOCOLTE CHIPS

Instructions

PREHEAT oven to 350° F.

COMBINE flour, cocoa, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels. Drop by well-rounded teaspoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until centers are set. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Chocolate chip cookies



Preparation time: 10 minutes

Cooking time: 18-20 minutes

Ingredients

- 100g butter
- 100g soft light brown sugar
- 1 Egg
- 150g plain Flour
- $\frac{1}{2}$ tsp baking powder
- 75g porridge oats
- 100g chocolate chips

Serves: 12

Method

1. Preheat oven to fan 180°C, gas 4.
2. Grease 2 baking trays.
3. In a bowl, cream sugar, butter together using an electric whisk until light and fluffy.
4. Stir in sieved flour, baking powder, oats and chocolate chips and mix well.
5. Roll the mixture into small balls and place on baking trays, leaving about 4cm between them. Flatten slightly
6. Bake for 12-15 minutes until golden.
7. Leave to cool for a couple of minutes and then place cookies on a cooling rack to cool completely.

Almond Shortbread



What you need:

- 75g/3oz Odlums Cream Plain Flour
- 25g/1oz Odlums Cornflour
- 50g/2oz Shamrock Ground Almonds
- 125g/4oz Butter, softened
- 50g/2oz Shamrock Golden Caster Sugar

How to:

1. Preheat oven to 160°C/325°F/gas mark 3. Beat butter and sugar together until smooth. A wooden spoon or electric mixer may be used!
2. Add the flour, cornflour and ground almonds. Mix gently until a dough is formed.
3. Use your finger tips to form dough into a ball and lightly knead, if necessary.
4. Press dough into a greased 8"/20cm round. A sandwich tin may be used.
5. Prick around top of dough with a fork.
6. Bake for 15-20 minutes or until very pale in colour.
7. Allow to set in tin for 5 minutes, then transfer to a wire rack to cool. Slice or cut into shapes.
8. As soon as shortbread is cold, store in an airtight tin.
9. For biscuits, roll out mixture on a floured surface and cut out shapes or rounds using biscuit cutters. For fingers, press dough into a 7"/18cm square tin and cut into fingers after baking.

Serving Suggestions

1. Enjoy with fresh cream and strawberries
2. Serve with a scoop of ice cream
3. Perfect accompaniment to a cup of tea or coffee!

Christmas Brownies



What you need:

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|---|---|
| <ul style="list-style-type: none">• 200g/7oz Butter• 300g/10½oz Dark chocolate, chopped• 4 Eggs• 300g/10½oz Shamrock Light Muscovado Sugar• 200g/7oz Odlums Plain Flour | <ul style="list-style-type: none">• 1 tsp Goodall's Mixed Spice• 100g/3½oz Shamrock Cranberry, Raisin & Sultana Mix• 75g Shamrock Pecan Nuts, roughly chopped• 2 tbsp Brandy• Icing sugar, sieved, to serve |
|---|---|

How to:

1. Preheat oven to 180°C/350°F/Gas Mark 4. Grease and line a 12" x 8" tin with baking parchment.
2. Melt the butter and chocolate together in a bowl over a simmering pan of water. When melted, set to one side to cool a little.
3. Combine eggs and sugar in a bowl. Whisk well until pale, light and creamy.
4. Add the melted butter and chocolate and gently fold in the flour and remaining ingredients until fully combined.
5. Transfer to prepared tin. Level off top with back of the spoon. Bake in the oven for 25-30 minutes or until brownie is crusty on top and firm to touch.
6. Allow to cool in tin for a few minutes and transfer to wire rack to fully cool.
7. Cut into squares and dust with icing sugar. Serve with a dollop of freshly whipped cream. Delish!

Christmas Chocolate Yule Log



What you need:

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|---|------------------------------|------------------------------|
| 75g/3oz Odlums Cream Plain Flour (less 2 tablespoons) | 2 tbsp Cocoa | 2 tbsp cocoa, sieved |
| 3 Eggs, separated | 1 level tsp Baking Powder | 250ml carton Cream |
| Pinch of Salt | Filling & Icing | To Decorate |
| 75g/3oz Shamrock Golden Caster Sugar | 125g/4oz Butter | Icing Sugar and Holly Sprigs |
| | 225g/8oz Icing Sugar, sieved | |

1. Preheat oven to 200°C/400°F/Gas 6. Line a swiss roll tin 28cm x 18cm/11" x 7" with greaseproof paper.
2. Put the egg whites into a large clean dry bowl, add a pinch of salt. Beat until mixture is stiff and dry looking in appearance. Add the sugar and continue beating until thick and shiny. Finally beat in egg yolks until thick and trail of beaters remain. Sieve the flour, cocoa and baking powder together and gradually add to the egg mixture folding it in with a metal spoon.
3. Transfer to the prepared tin and spread evenly. Bake for 10 minutes. Lay a sheet of greaseproof paper dusted with caster sugar on the work surface. When the cake is baked, turn it onto the paper, remove the lining paper, and trim the edges with a sharp knife. Roll the cake up from its longest edge with the paper inside. Leave to cool.
4. Make the icing by beating butter, sugar and cocoa together until smooth.
5. Whisk the cream until stiff. Remove the paper from the cake, spread the cream and carefully roll up again into a log.
6. Cut a thick diagonal slice from one end of the log. Lift the log onto a plate, then arrange the slice on the side with the diagonal cut against the cake to make a branch.
7. Spread the icing over the log and the branch, leaving the ends uncovered.
8. Use a fork to mark the icing to give the effect of tree bark. Dust with icing sugar to resemble snow and decorate with holly leaves.

Note: for larger log make 2 sponge rolls and use one as tree and the other as the branch.

Christmas Cupcakes



What you need:

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| <ul style="list-style-type: none">• 125g/4oz Butter or Margarine (room temperature)• 125g/4oz Odlums Self Raising Flour• 125g/4oz Caster Sugar• 2 Eggs (room temperature) | <ul style="list-style-type: none">• Few Drops Vanilla Essence• 125g/4oz Butter (room temperature)• 225g/8oz Icing sugar (sieved)• Few Drops Vanilla Essence | <ul style="list-style-type: none">• Selection of red & green food colouring• Sweets and sprinkles to decorate (optional) |
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How to:

1. Preheat oven to 180°C/350°F/Gas 4. Line cup cake tin with baking cases.
2. Beat the butter and sugar together until light and fluffy. Gradually beat in the eggs and the vanilla essence. If mixture starts to curdle, add a little of the flour.
3. Gently stir in remaining flour with a spoon. Place spoonfuls of the mixture into the baking cases and bake for 15 20 minutes until firm to the touch.
4. Remove from the oven and leave on a wire tray to cool.
5. Make buttercream by beating the butter, icing sugar and vanilla essence together until smooth and creamy.
6. Divide the icing into separate bowls for each colour you want to use, gradually add the colouring, mixing well until required colour is achieved.
7. Pipe or swirl icing onto each cupcake with a round pipe nozzle on a piping bag. Top with sweets and sprinkles if liked!

Christmas Energy Balls



What you need:

- 250g/8oz Shamrock Dates
- 100g Shamrock Almonds (Whole/Chopped)
- 75g Shamrock Pecan Nuts
- 2 Tablespoons Raw Cacao Powder
- 1 Tablespoon Almond Butter
- $\frac{1}{2}$ Teaspoon Goodall's Cinnamon
- $\frac{1}{2}$ Teaspoon Goodall's Nutmeg
- $\frac{1}{2}$ Teaspoon Goodall's Ginger
- Shamrock Desiccated Coconut, for coating
- Fresh cranberries, for decoration (optional)

How to:

1. Place all the ingredients, except the coconut, into a food processor.
2. Blend until all the ingredients have come together to form a dough.
3. Place the coconut on a plate.
4. Take tablespoons of the dough and roll into a ball, then roll in the coconut.
5. Repeat until all the balls are coated. Decorate with 2-3 cranberries, if desired.
6. Place in a fridge for a few hours to 'set'.
7. Then ready to serve!!!

Christmas Mince Pies



What you need:

- 225g/8oz Odlums Cream Plain Flour
- 125g/4oz Shamrock Golden Caster Sugar
- 100g Packet Shamrock Ground Almonds
- 125g/4oz Butter or Margarine (room temperature)
- 1 Egg (beaten)
- A little water, if necessary
- 450g/1lb Jar Mincemeat
- Icing sugar

How to:

1. Preheat oven to 200°C/400°F/Gas 6. Lightly grease patty/bun tins.
2. Put flour, sugar and ground almonds into a mixing bowl and mix well together.
3. Rub butter/margarine through the dry ingredients. Add the egg and water, if required and mix to a soft dough.
4. Turn onto a lightly floured board and gently knead.
5. Cover with cling film and keep in fridge until ready to use. The pastry will keep for about three days.
6. Roll pastry on a floured board and cut rounds or stars with a cutter to fit greased bun/patty tins. Put a teaspoon of mincemeat in each and cut a lid from remaining pastry to put on top. Bake for about 15 minutes or until golden brown.
7. Dust with icing sugar