

Christmas Garlands Makes 12



4oz butter

1oz caster sugar

half teaspoon vanilla essence

5oz plain flour

A piping bag with a No. 8-star pipe attached

1 glace cherry cut into 12

12 small angelica stalks

1 to 2 teaspoons icing sugar

Cream together the butter and caster sugar until soft, then beat in the vanilla essence and flour. Continue beating until the mixture is soft enough to pipe. fill the piping bag with star nozzle attached, and pipe 12 garlands on to a greased baking sheets. Decorate with a tiny piece of cherry and angelica and chill them in the fridge for 30 minutes.

Bake the garlands in a moderate oven, gas mark 4 or 350F/180C, for 20 to 25 minutes they should not be brown.

Cool on a wire tray then dust with icing sugar.

Store in an airtight tin.

Freezing note: freeze for up to 3 months. Then thaw for 1 to 2 hours at room temperature.

Share with those you love and you have plenty of time to practice several times – yum!