

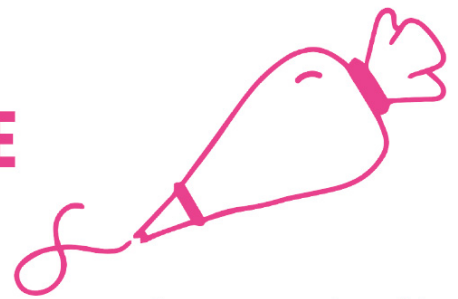
BAKED BY  
**STEPH**  
HANDMADE IN EAST LONDON

# FESTIVE TREE DECORATIONS DIY BAKING KIT



RECIPE CARD

# LET'S BAKE SOME FESTIVE TREE DECORATIONS!



## WHAT'S IN THE BOX:

- Flour Mix
  - 270g Plain Flour
  - 2 tsp Ginger
  - 1 tsp Cinnamon
  - ½ tsp Baking Powder
- Dark Brown Sugar (150g)
- Royal Icing (160g)
- Practice icing sheet
- Straw to cut hole
- Hanging string
- 3 Cookie cutters

## WHAT YOU'LL NEED TO ADD:

- 1 Medium Egg
- 150g Butter (room temperature)
- 20ml Water
- Rolling pin (or a wine bottle can work!)
- Spatula or spoon
- Whisk or stand mixer
- Large mixing bowl

Scan to watch a video of our Festive Tree Decorations being made:



## BAKING INSTRUCTIONS:

In a large bowl, beat the butter and dark brown sugar together until smooth and creamy. If you're using a stand or hand-held mixer, do this for 1-2 minutes on a high speed, or for approx. 6-8 mins if mixing by hand. Add the egg and beat until fully combined.

Add the "Flour Mix" to the wet ingredients and mix together gently until combined. This will form a soft dough.

Sprinkle some plain flour over your worktop and over your rolling pin. This will help stop it sticking to the dough.

Divide the dough into two equal portions. Roll to approx. 5mm thick. If the dough is too sticky to handle, sprinkle a little more plain flour on top.

Once rolled, lay flat in the fridge for 1 hour before cutting.

Cut out your festive shapes with your cookie cutters and use the black paper straw to cut a hole out at the top of each one.

Place your cookie shapes onto a baking tray and pop into the oven at 150 degrees for approx. 10-12 mins. They'll be a nice golden brown when they're ready. Allow to cool fully before decorating.

## DECORATING INSTRUCTIONS:

Add 15ml of water to a bowl and slowly add your Royal Icing Mix, bit by bit, while stirring with a whisk. If the mixture starts to become too stiff, add a tiny bit more water. Your icing should be the consistency of toothpaste. If your icing is too runny, add a little bit of regular powdered icing sugar to stiffen it up.

Pop your icing into a piping bag and tie at the top to secure. You should have enough to easily split across 3 piping bags if you're doing a group decorating session.

Snip the tip of your piping bags and practice your technique by icing over the practice icing sheet before you ice your cookies. Now you're ready to ice your cookies!

Once you've finished icing your cookies, leave them to dry for approx. 20-30mins before you add your hanging string.



WE WANT TO SEE WHAT YOU CREATE! SHARE YOUR COOKIE MASTERPIECE WITH TAG #BAKEDBYSTEPH

