

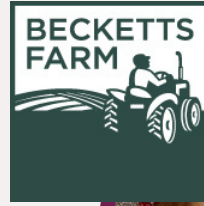


READY, STEADY, BAKE

CHRISTMAS RECIPE INSPIRATION



CHRISTMAS PUDDING COOKIES FOR SANTA



CHEESE PUFF PASTRY STARS



SNOWMAN CUPCAKES



LOADED POTATO SKINS



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READY, STEADY, BAKE

CHRISTMAS RECIPE INSPIRATION



CHEESE PUFF PASTRY

STARS

Ingredients

- 320g puff pastry sheet
- 90g grated Cheddar cheese
- Flour, for dusting
- 2 tbsp milk

Method

1. Pre-heat the oven to 180C fan/gas 6 and line two baking trays with baking parchment.
2. Unroll the pastry sheet onto a clean flat surface. Sprinkle most of the cheese onto one side of the pastry sheet. Fold in half ensuring the cheese is covered.
3. Dust your rolling pin and work surface with a little flour and put your pastry sheet on it. Roll the pastry out until it has doubled in size.
4. Using a star shaped cutter (or any cookie cutter you may have) cut the pastry into shapes and put them on the prepared baking trays.
5. Brush the shapes with milk and add a pinch of cheese.
6. Bake in the oven for 10-12 mins or until risen and golden, then transfer to a serving plate. These cheese stars will keep in an airtight container for up to 3 days.

Makes
20

Cook
12 mins

Prep
15 mins

CHRISTMAS PUDDING

COOKIES FOR SANTA

Ingredients

- 200g softened butter
- 300g soft brown sugar
- 2 tsp vanilla extract
- 2 eggs
- 300g self-raising flour
- 80g cocoa powder
- 1 tsp baking powder
- 300g choc chips
- Decoration**
- 300g white chocolate chips
- Holly and berry sprinkles or icing pens

Method

1. Pre-heat the oven to 180C fan/ gas 6
2. Combine the butter and sugar until light and fluffy, then beat in the vanilla extract and eggs. In a separate bowl sift the flour, cocoa and baking powder together.
3. Add the flour mix to the creamed mix a bit at a time and mix well. Fold in the chocolate chips.
4. Spoon a tablespoon of the mixture on to a baking tray and let it drop off the spoon, repeat until you have used up all the cookie mixture.
5. Bake the cookies for 12 minutes. Leave to cool completely on the baking tray. When completely cold move to a cooling rack.
6. Once the cookies have cooled, melt the white chocolate in a bowl. Dip each cookie into the melted chocolate, covering the front and back and lay onto a lined baking tray.
7. Add some holly leaf and red ball sprinkles and leave to set at room temperature or in the fridge.
8. You can also use red and green icing pens to draw on your holly and berries. Allow the chocolate to set before using the icing pens.

Makes
12-15

Cook
12 mins

Prep
15 mins

LOADED POTATO SKINS

Ingredients

- 4 medium baking potatoes
- 2 tbsp olive oil
- 25g butter
- 1 large onion, finely sliced
- 6 slices smoked streaky bacon, chopped
- 2 tbsp double cream
- 200g grated Cheddar cheese, or a cheese of your choice

Method

1. Pre-heat the oven to 180C fan/gas 6. Prick the potatoes all over with a fork, then rub with half the oil and season with some salt and pepper. Arrange on a baking tray and bake in the oven for about 1 hr 15 mins, until their skins are crisp and tender when prodded.
2. Whilst the potatoes are cooking, heat the remaining oil and half the butter in a frying pan. Add the onion and gently fry for 15-20 mins until softened. Remove from the pan and set aside, add the chopped bacon and fry until just crisp. Remove from the pan and place on some kitchen paper.
3. Halve each potato lengthways (be careful they will be hot), then scoop out most of the potato into a bowl. In the bowl, crush the potato with the remaining butter, double cream and seasoning. Fold through the onion, bacon and three-quarters of the cheese. Spoon back into the potato skin shells and sprinkle with the remaining cheese. Transfer to the baking tray and return to the oven for 10-15 mins, until melting and golden.

Serves
4

Cook
90 mins

Prep
15 mins

SNOWMAN CUPCAKES

Ingredients

- 175g unsalted butter
- 175g caster sugar
- 175g self raising flour
- 3 large free range eggs
- 1 tsp vanilla extract

Decoration

- 150g unsalted butter
- 350g icing sugar
- 2-4 tbsp whole milk or double cream
- 1-2 tsp vanilla extract
- Smarties, icing pens, marshmallows, matchmakers

Method

1. Pre-heat the oven to 180C fan/gas 6 and line a cupcake tray with cupcake cases.
2. Beat the butter and sugar together until smooth. Add in the beaten eggs, flour and vanilla extract and beat again until combined and smooth.
3. Spoon the mixture into the cake cases evenly and bake in the oven for 16-18 minutes (until golden and risen). Allow to cool on a cooling rack.
4. Whilst the cakes are cooling you can make the frosting. Beat the softened butter until smooth. Add in the icing sugar a little at a time, making sure the sugar is combined fully.
5. Add in the vanilla extract and milk or double cream to the frosting and mix well.
6. Using a piping bag, pipe the frosting onto the cupcakes and add the final decorations to create the snowmen cupcakes.

Makes
12

Cook
16 mins

Prep
15 mins

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