Chocolate Christmas cookies

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# Ingredients

1. 250g butter, softened
2. 3/4 cup (155g) caster sugar
3. 1 teaspoon vanilla extract
4. 2 cups (300g) plain flour
5. 1/3 cup (35g) Dutch cocoa powder
6. 1 teaspoon baking powder
7. 1/2 teaspoon soda
8. 12 small peppermint candy canes, roughly chopped

Chocolate icing

1. 1 1/2 cups (230g) icing sugar mixture
2. 1/4 cup (30g) Dutch cocoa powder
3. 1/4 cup (60ml) boiling water

# Directions

**Step 1**

Preheat oven to 180°C. Line 2 oven trays with baking paper.

**Step 2**

Use an electric mixer to beat the butter, sugar and vanilla in a medium bowl until pale and creamy. Add the flour, cocoa powder, baking powder and bicarbonate of soda and stir well.

**Step 3**

Roll tablespoonful of mixture into balls and place on the lined trays, allowing room for spreading. Use the palm of your hand to gently flatten.

**Step 4**

Bake in preheated oven, swapping trays halfway through cooking for 15 minutes. Remove from oven and set aside on trays to cool completely.

**Step 5**

To make the chocolate icing, mix icing sugar and cocoa in a medium bowl. Add the water and stir to a slightly runny paste. Spread icing over each biscuit and sprinkle with chopped candy canes. Set aside for 30 minutes to set.

Philip

