



## angel cut-out cookies

Decorate these cookies with sparkly balls and gold and silver glitter (available from Squire's Kitchen; see page 158) and hang them from lengths of ribbon to make your own band of angels. For my own princess cookie cutters, go to [www.annabelkarmel.com](http://www.annabelkarmel.com).

### Makes 15 large cookies

250 g (9 oz) butter, slightly softened  
150 g (5½ oz) caster sugar  
1 egg yolk  
2 tsp vanilla extract  
325 g (11 oz) plain flour,  
plus extra for dusting  
½ tsp salt  
340 g (12 oz) royal icing sugar  
pink and blue food colouring  
silver balls, white sprinkles, edible  
gold and silver glitter, to decorate  
thin ribbon, for threading



### Party planning

The unbaked cookies can be frozen on baking sheets lined with baking parchment for 2–3 hours, until solid. Transfer to re-sealable boxes and store for up to 1 month. Bake direct from frozen, following the instructions above and adding 1–2 minutes to the baking time. Baked undecorated cookies can also be frozen in re-sealable boxes for up to 1 month.

- ★ In a large bowl cream the butter and sugar until pale and fluffy. Add the egg yolk and vanilla extract and beat until combined.
- ★ Stir the flour and salt together with a fork in a separate bowl, then add to the butter mixture. Mix until it forms a soft dough. Form the dough into a flattish disk, wrap in cling film and refrigerate for at least 30 minutes, or until firm enough to roll out.
- ★ Pre-heat the oven to 180°C/350°F/Gas 4. Divide the dough in half and roll out one half on a lightly floured surface to 5 mm (¼ in) thick. Cut out cookies with an angel-shaped cutter (or snowflakes, stars, shoes, tiaras etc.). If liked, you can cut out patterns on the cookies using mini cutters and/or the tips of icing nozzles. You can also make a hole in the top of each cookie using the end of a straw, so that you can thread a ribbon through once baked. Repeat with the second half of the dough, then re-roll the trimmings and cut out more cookies.
- ★ Transfer to baking sheets lined with baking parchment, spacing the cookies about 2½ cm (1 in) apart. Bake the cookies for 11–12 minutes until golden brown. Cool on baking sheets for 5 minutes then transfer to wire racks to cool completely.
- ★ To ice the biscuits: make up the royal icing according to the packet instructions. Colour one quarter pink and one quarter blue using the food colouring. Transfer the remaining white icing to a piping bag fitted with a narrow (no.1 or no.2) nozzle. Some of the cookies can be iced with coloured icing using a small palette knife, others can be left plain. Pipe patterns on the plain cookies and decorate with gold or silver balls, sprinkles and glitter. Allow the iced cookies to set and then pipe patterns on these. Hang the angels with loops of thin ribbon threaded through the holes.