



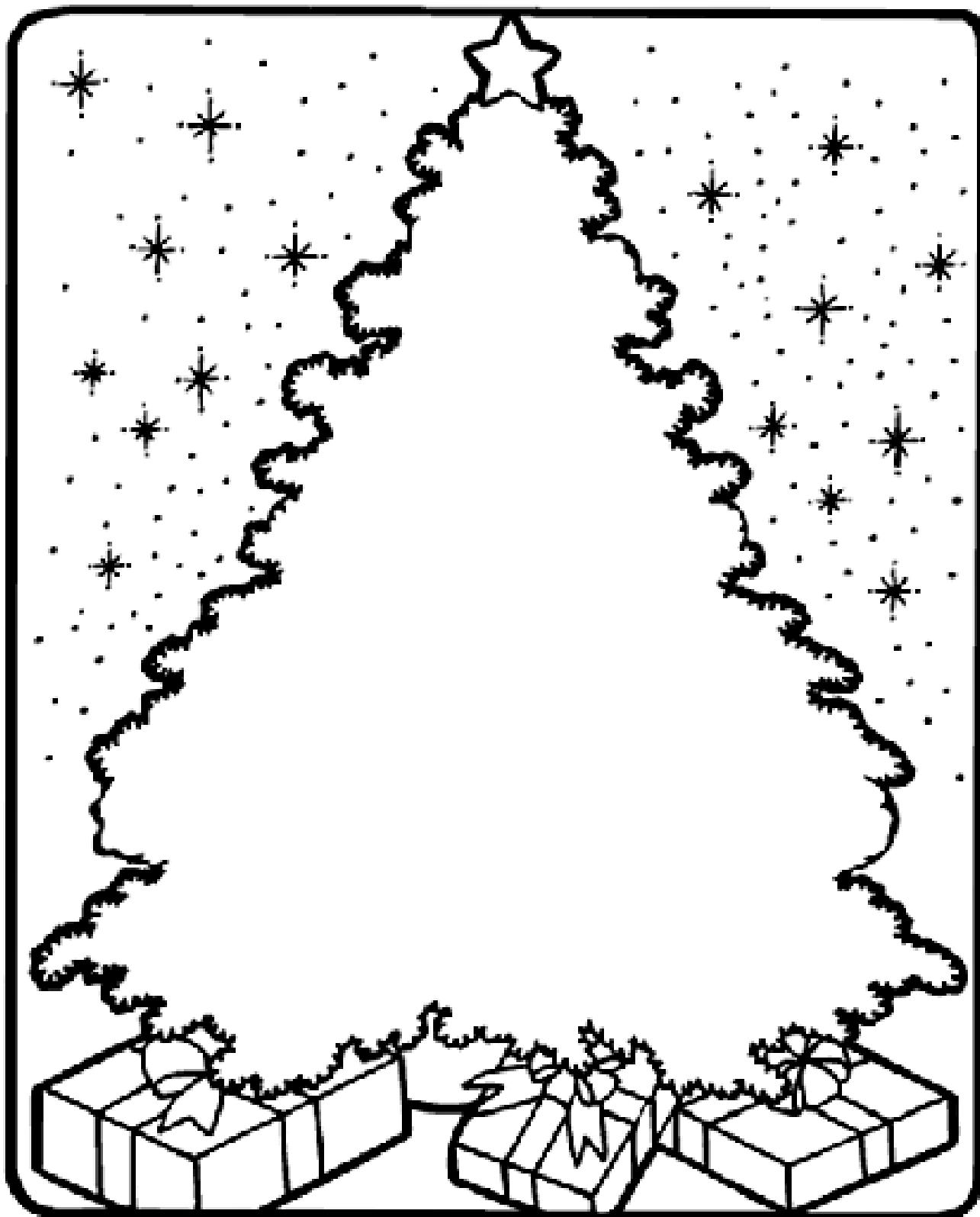
FESTIVE FUN

In Harrow Town Centre

Saturday 27 November - Thursday 23 December 2021



What does your Christmas tree look like? Add your own decorations to this one





Christmas Biscuits

Ingredients

- 225g self-raising flour, plus extra for dusting
- 1 orange, zested
- ½ tsp ground mixed spice
- 115g golden caster sugar
- 115g British unsalted butter, cut into cubes
- 1 medium egg, beaten

For the decoration

- 400g icing sugar, plus extra for dusting
- 1 tsp red gel food colouring
- silver pearls crispy
- gold crunch sprinkles
- white chocolate stars
- ready to roll green icing
- ready to roll red icing

Method

1. Preheat the oven to gas 4, 180°C, fan 160°C. Line 2 baking sheets with baking paper and set aside.
2. Add the flour, orange zest, mixed spice, sugar and butter to a large bowl. Rub together with your fingertips until the mixture resembles fine breadcrumbs. Add the beaten egg and mix to a stiff dough. Bring together with your hands into a disc, wrap in clingfilm and chill for at least 20 mins.
3. Roll out the dough on a lightly floured surface to 5mm thick. Cut out a mixture of shapes, such as stars, Christmas trees, snowmen or snowflakes with cutters. Bring any leftover dough together again, roll out and cut out further shapes. Transfer to the prepared baking sheets and chill for 10 mins until firm.
4. Bake for 10-12 mins (check after 8 mins if your shapes are small) or until pale golden. Transfer the biscuits to a wire rack to cool completely. The biscuits can be eaten plain, dusted with icing sugar, or try some of these colourful decorating ideas below.
5. For the icing, place half the icing sugar in a bowl, add 3 tbsp water and mix until it forms a thick paste. Place the remaining icing sugar in another bowl, add 3 tbsp water and the red gel food colouring and mix together to make a bold red colour.
6. Put the red icing in a piping bag with a small plain nozzle (or spoon into a sandwich bag and snip the corner off to make a small hole). Pipe lines around some of the cooled biscuits to make borders or snowflake patterns. Leave to set briefly. To flood the middles, add a spoonful of the white icing inside the borders and allow the icing to spread to the edges. Decorate with silver and gold balls and stars, as you like.
7. Roll out some green and red fondant icing on a surface lightly dusted with icing sugar to 5mm thickness. Cut out shapes and use to decorate the remaining biscuits. Secure the fondant icing with a little runny white icing. Leave to set completely before serving. The finished biscuits will keep for up to a week in an airtight container.



Snowman cupcakes

Ingredients

For the cupcakes

- 200g caster sugar
- 175g plain flour
- 50g cocoa powder
- 1½ tsp baking powder
- ½ tsp bicarbonate of soda
- pinch salt
- 100ml sunflower oil
- 2 large free-range eggs
- 2 tbsp soured cream
- 125ml boiling water

For the buttercream

- 200g unsalted butter, softened
- 400g icing sugar
- 1–2 tbsp milk

To decorate

- 100g white ready-to-roll fondant icing
- Orange and red food colouring paste
- 12 white marshmallows
- black writing icing tube
- 2 tsp desiccated coconut
- 12 pretzel sticks, broken in half

Method

1. Preheat the oven to 170C/160C Fan/Gas 3½ and line a 12-hole muffin tin with paper cupcake cases.
2. Sift the sugar, flour, cocoa, baking powder, bicarbonate of soda and salt into a large mixing bowl. Stir in the oil, eggs and soured cream until smooth. Add the boiling water and beat again until smooth.
3. Scoop the batter into a jug and pour evenly between the paper cupcake cases. Bake for 20–22 minutes until well risen and a wooden skewer inserted into the middle of the cakes comes out clean. Leave to cool in the tin for 5 minutes, then transfer to a wire rack to cool completely.
4. To make the buttercream, beat the butter until pale and light, then gradually stir in the icing sugar and milk until smooth.
5. Make the snowman noses with 25g/1oz of the fondant icing. Add tiny dots of orange food colouring paste using a wooden skewer and knead until completely orange. Roll into 12 small carrot shapes about 1cm/½ in long. Leave to dry for 30 minutes.
6. Tint the remaining icing red using the food colouring paste. Dust a work surface with icing sugar and roll into a neat 12cm x 6cm rectangle. Slice into 12 strips about ½ cm wide, to make the snowman scarves.
7. Use the black writing icing to draw eyes and a mouth onto each marshmallow and stick an icing carrot just below the eyes.
8. Spread the buttercream on top of each cake and press a marshmallow into the icing. Scatter over the desiccated coconut and push two pretzel halves into each side of the cupcake for arms. Pipe black icing buttons onto the buttercream and wrap a red scarf around each marshmallow.





Reindeer Peanut Butter Rice Crispy Treats

Ingredients

- 165g smooth peanut butter
- 100g honey
- 75g puffed rice cereal

To decorate

- 12 pretzels
- 12 edible candy eyeballs
- 6 red or pink smarties

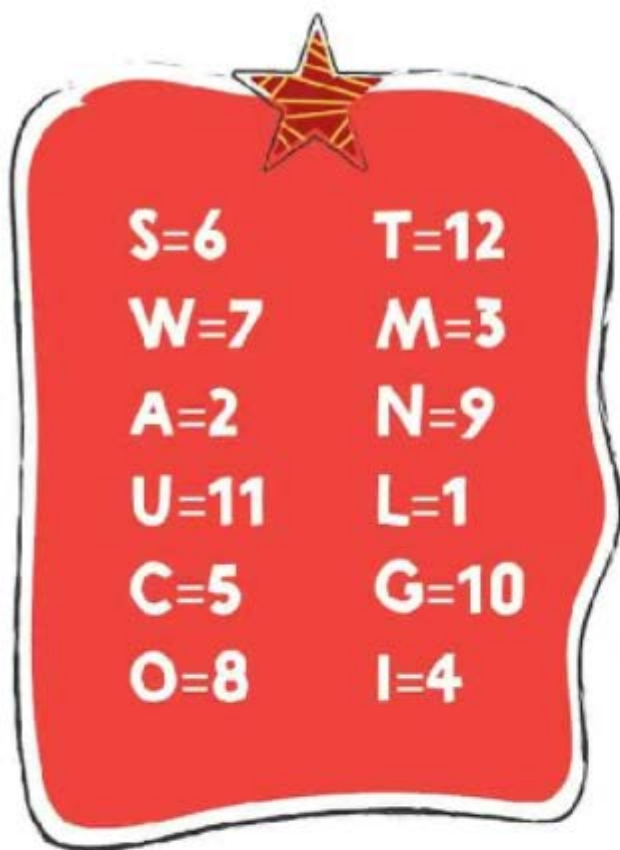
Method

1. Grease and line a 20cm round sandwich tin with non-stick baking paper.
2. Place the honey and peanut butter into a large saucepan and cook over a low-medium heat for a few minutes, stirring continuously until the mixture changes texture and starts to thicken up.
3. Working quickly, remove from the heat and pour the puffed rice cereal into the peanut butter and honey mixture. Stir together until well combined.
4. Tip the mixture into the lined tin then press down into the tin to form an even layer.
5. Place in the fridge to set for around an hour until set.
6. Remove and cut into six wedges with a sharp knife. Note: get neater wedges by cutting them in the pan first before turning out.
7. Using extra peanut butter as 'glue', decorate each crispy wedge with 2 pretzels, 2 edible candy eyeballs and a red or pink smartie, to make reindeer antlers, eyes and nose.
8. Store in an airtight container in a cool, dry place until ready to serve.



Decode a Message

Use the key code to find out why you need to be on your best behaviour



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4 6 5 8 3 4 9 10

12 8 12 8 7 9 **!**





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BOW	FAMILY	NORTH POLE	SNOW
CANDY CANE	GIVING	PRESENTS	STAR
CAROLS	JINGLE	REINDEER	STOCKINGS
CHRISTMAS	JOY	SANTA	TREES
ELF	LIGHTS	SLEIGH	