



Christmas

LEMON-GLAZED CHRISTMAS WREATHS

INGREDIENTS

- 3 cup (450g) self-raising flour
- 125 gram butter
- 1/4 cup (60ml) milk
- 2/3 cup (110g) caster sugar
- 1 teaspoon vanilla extract
- 2 eggs
- silver edible glitter
- 3 cup (480g) icing sugar
- 2 tablespoon lemon juice, approximately

DIRECTIONS

1. Preheat oven to 180°C. Grease oven trays and line with baking paper.
2. Sift flour into medium bowl; rub in butter. Combine milk and sugar in small saucepan and stir over low heat until sugar dissolves. Add extract; cool 5 minutes. Stir combined warm milk mixture and eggs into flour mixture.
3. Knead dough on floured surface until smooth.
4. Roll rounded teaspoons of dough into 13cm sausages. Twist two sausages together, form into circles and press edges together. Place about 2.5cm apart on oven trays.
5. Bake about 15 minutes. Transfer to wire racks to cool.
6. Meanwhile, to make lemon icing, sift icing sugar into a small heatproof bowl. Stir in enough juice to make a thick paste. Stir over small saucepan of simmering water until pourable.
7. Drizzle wreaths with icing; set at room temperature. Sprinkle with edible glitter.

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SERVES: 30

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