



PREP: 15 min +  
chill  
COOK: 15 min  
SERVES: 30

## Christmas Tree Sugar Cookies

### Ingredients

#### Cookies

230g unsalted butter, softened  
1 cup (220g) caster sugar  
2 large eggs  
2 tsp Queen Organic Vanilla Extract  
3 cups (450g) plain flour  
2/3 cup (100g) corn flour  
1 tsp salt

#### Buttercream & decoration

250g unsalted butter, softened  
3 cups (450g) icing sugar, sifted  
1 tsp Queen Vanilla Bean Paste

### Method - Cookies

#### STEP 1

In a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla until light and fluffy. Add eggs and mix to combine.

#### STEP 2

Sift flours and salt together and add to butter mixture, mixing to incorporate. Pour dough out onto a piece of cling wrap and flatten into a disk. Chill for 1 hour.

#### STEP 3

Preheat oven to 170°C (fan forced). Line two baking trays with baking paper.

#### STEP 4

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.



## Ingredients

Queen Green Food Colour Liquid  
Queen Glamour & Sparkle sprinkles

## Method - Cookies

Roll dough between 2 pieces of baking paper to 7mm-1cm thick. Cut cookies into shape using a heart and/or round shaped cookie cutter. Transfer to baking paper. Bake for 12-15 minutes. Transfer to a wire rack to cool completely.

## Method - Buttercream

### STEP 1

Place butter in bowl of a stand mixer and beat on medium-high speed for 6-8 minutes until pale and fluffy.

### STEP 2

With mixer off, sift in icing sugar, folding to combine. Return to mixer and beat until combined, approximately 2-3 minutes. Add Vanilla Bean Paste and mix to combine.

### STEP 3

Split buttercream into two bowls. Colour with two shades of green.

### STEP 4

Pipe different colours onto cookies and decorate with sprinkles.

Why not take a photo and share your version with us.  
Tag **#queenfinefoods** on Instagram or post to our **Facebook** page.

Visit [queen.com.au](http://queen.com.au) for recipes, tips, tutorials, products and to upload your own recipe.