



PREP: 15 mins +
1 hour
chill time
COOK: 15 mins
SERVES: 24

Santa Hat Cookies

Looking for easy Christmas baking ideas? These easy Santa Hat Cookies are a delicious and playful treat for any festive occasion.

Ingredients

Sugar Cookies

150g unsalted butter, softened
1/2 cup (115g) caster sugar
1 large egg
1 tsp Queen Natural Vanilla Paste
1 1/2 cups (225g) plain flour
1/3 cup (70g) corn flour
1/2 tsp salt

To serve

180g white chocolate
1/2 cup desiccated coconut

Method - Sugar Cookies

STEP 1

In a stand mixer fitted with the paddle attachment, cream butter, sugar and vanilla until light and fluffy. Add egg 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, half and roll into two logs 5cm in diameter. Chill for 1 hour.

STEP 3

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

STEP 4

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Ingredients

24 strawberries, washed and tops removed

White mini marshmallows

Method - Sugar Cookies

Slice each log into 12 x1cm thick rounds.

STEP 5

Bake for 12-14 minutes until the edges are beginning to colour. Transfer to a wire rack to cool completely.

STEP 6

Melt white chocolate in short 30 second bursts in the microwave stirring between each until completely melted. Transfer the white chocolate to a shallow plate and on a separate plate add the desiccated coconut.

STEP 7

Roll the edge of the cookies in the white chocolate and then the coconut and set aside in the fridge for 10 minutes to set.

Method - Building and serving your Santa Hats

STEP 1

To build the Santa hats, dip the flat top of a strawberry in the white chocolate and place it top down on top of a cookie, then do the same with a white mini marshmallow adding it to the tip of the strawberry to resemble a pom pom. Set aside in the fridge to set for 10 minutes and then serve.

STEP 2

Enjoy!

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