



## MATCHA BISCUITS CHRISTMAS TREE



A great recipe to make with children over the holidays. Simple, colourful and not a single artificial colour in sight.

### INGREDIENTS

#### Biscuits:

**100g** room temperature butter

**100g** sugar

**1** egg

**2** plain flour

**1 tbsp** Matcha and Beyond Culinary Grade matcha

#### Royal icing:

**120g** icing sugar

**½ tsp** vanilla extract

**2 tbsp** water

**1.** Whisk the butter and sugar in bowl until you get a white creamy texture, then add the egg and whisk again.

**2.** Mix the matcha and flour together and add them to the butter, sugar and egg mixture. Knead very lightly into an even dough. Shape into a thick square, wrap in cling film and chill for at least 1 hour.

**3.** Dust the worktop with a little flour and roll out the dough to 0.5cm thickness. You'll need five different sized star shaped cookie cutters. Cut out 3-star biscuits in every size. Place them on a lined baking tray.

**4.** Bake the biscuits in a preheated oven at 170°C. Cooking time for large biscuits will be about 8 minutes, medium biscuits about 6 minutes, smaller biscuits about 4 minutes.

Adjust the timing according to your oven, do not overcook, as the edges will turn golden, you want to keep a vibrant green colour.

**5.** Leave the biscuits to cool down and prepare the icing by mixing together the icing sugar, vanilla and water.

**6.** Once the biscuits have cooled down, start to build your tree. Start with a larger star at the base spread a little royal icing in the middle to hold another star, then add another star going from the largest to the smallest.

Continue building your tree till the desired height. The 2 smallest stars should be stuck together with royal icing and placed vertically at the top of your tree, they will represent the star ornament.

**7.** Leave to set for 30 minutes. You can leave it plain or decorate with more icing and pearl sugar.

*If you are covering the tree with icing sugar, you can reduce the sugar content in biscuits to 70g.*

*You can find sets of star cookie cutters very easily on the internet*