

Christmas treats

'Tis the season for indulging, and these edible decorations taste divine as well as being free of wheat, gluten, nuts and soy.

edible ornaments

Makes 30

- 300g potato flour
- 150g rice flour, plus extra to dust
- 50g caster sugar
- 1 large egg
- 180g softened butter (or Nuttlex for gluten-free)

icing

You will need a piping bag.

- 2 cups (300g) pure icing sugar (gluten-free)
- 1 tsp lemon juice

be creative

Create a table centrepiece with twigs from the garden and hang your edible ornaments from the 'branches'. You can devour them with tea after a sumptuous Christmas feast. Bake extra biscuits in star shapes and assemble in small stacks, tied with ribbon, then wrap in gift boxes for yummy presents.



- 1 Preheat the oven to 150°C. Line 2 baking trays with baking paper and lightly spray with rice bran oil or canola oil.
- 2 Combine flours and caster sugar in a bowl, then make a well in centre. Add egg and butter and use your hands to mix until mixture is well combined and forms a dough.
- 3 Roll out dough on a floured surface to 1cm thickness, then dust with rice flour. Use Christmas biscuit cutters such as stars, angels, snowmen, Christmas trees and

bells in various sizes to cut out shapes from the dough.

- 4 Use the blunt end of a wooden skewer to make a 2mm diameter hole about 1cm from the top of each shape. Carefully transfer shapes to prepared trays, spaced evenly. Bake for 30 minutes or until golden. Set aside on trays for 30 minutes or until cooled.

- 5 For the icing, place icing sugar in a bowl and make a well in the centre. Add

2 tablespoons warm water and lemon juice and stir to combine.

Spoon icing into a piping bag. Cut a small hole at the tip of the bag. Ice biscuits on the trays. You may wish to decorate with dots, stripes or squiggles. Be simple and creative with your decorating so it stands out.

- 6 Cut 15cm lengths of wool or string. Use a wooden skewer to carefully re-pierce the hole at the top of each biscuit, then gently thread wool or string through. Tie a bow or knot, then hang decorated biscuits on your Christmas tree. **AP**