

# Snowball Cookies

## Ingredients:

- \* 227g salted butter, softened
- \* 1 teaspoon vanilla extract
- \* ½ teaspoon almond extract
- \* ½ cup sugar
- \* 2 ¼ cups all-purpose flour
- \* ¼ teaspoon baking soda
- \* ¼ teaspoon salt
- \* ¾ cup finely chopped nuts: pistachio, pecans, walnuts, almonds or hazelnuts!
- \* ½ cup of icing sugar to coat

These cookies are melt-in-your-mouth deliciousness!



## NOTE:

Adult supervision  
& help needed!

## Instructions:

- 1 Preheat oven to 200 degrees C.
- 2 In a large bowl, use an electric mixer to cream together butter, sugar, vanilla and almond extract.
- 3 In a separate bowl, sift together flour, baking soda and salt. Add the flour mixture to the butter mixture and mix them to combine. It will look crumbly, but keep mixing until it looks like thick dough, then mix in the nuts.
- 4 Shape your dough into balls - about the size of a golf ball. Then place them about 3cm apart on silicone-lined baking sheets or parchment paper.
- 5 Bake for 10-12 minutes, or just until set and firm to the touch - not browned! Let the cookies cool for a few minutes, then roll them in powdered sugar. Place them on a wire racks to cool. Once completely cool, roll them in icing sugar again.

## Tips:

- \* If you're creating our 'gnome cone' activity, you could make a few snowball cookies to use as your gnome cone bases. Measure the circumference of your ice cream cone and make sure your ball is a little wider than it!
- \* You could halve your mixture and get creative by adding: chocolate chips, toffee bits, rosemary or lavender!
- \* If you're making the traditional snowballs, you could add a little cinnamon powder to your icing sugar!

## Storing:

To keep your snowball cookies fresh for 3-4 days, store them in an air tight container at room temperature. You can also keep them in the fridge for a week.

Make your own:

# Sugar Cone Gnome



## Ingredients:

- \* Icing sugar, food colouring & water or premixed icing
- \* Ice cream cones
- \* For the base you'll need a cupcake, tea cake or make our snow cookies first!
- \* Decorations suggestions:  
shredded coconut (for a white snowy tree)  
M & M's / Smarties / Jelly Tots / sprinkles /  
popping candy / chocolate chips / liquorice

## Instructions:

- 1** If you're making your own icing, either mix a little water with your icing sugar or margarine to make a paste consistency. To brighten them up, add some food colouring.
- 2** Put your cone on top of your cupcake/tea cake/snow cookie and use a bit of icing to secure it.
- 3** Apply your icing sugar to the cone with a blunt nosed tool. ie. spoon, wooden lollypop stick.
- 4** Now the fun messy part - decorate with shredded coconut or dust your iced cone with sprinkles.
- 5** Then stick on your bigger sweets.





# Create your own Gnome

You know how socks mysteriously disappear in the washing machine... how about using the odd ones!

Sounds like the work of Gnomes if you ask me!



## You'll need:

- \* Small colourful sock for hat
- \* Plain sock for body
- \* 2 Rubber bands
- \* PVA glue or a hot glue gun
- \* Rice or dry legumes
- \* Scissors
- \* Cotton wool for beard
- \* Decorations optional

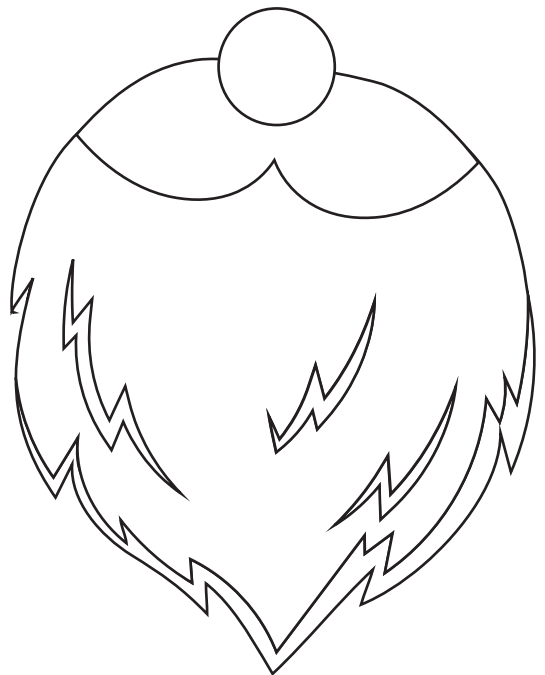
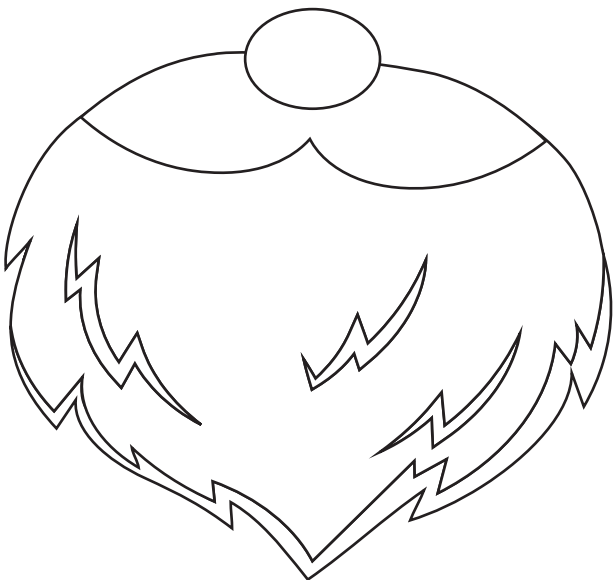
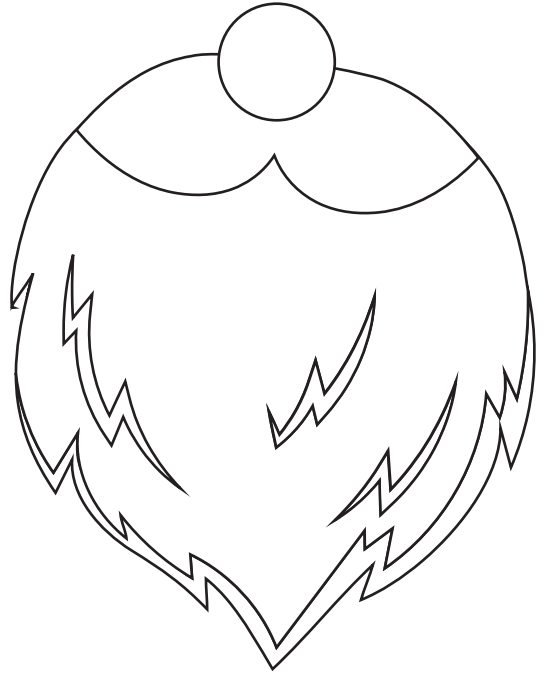
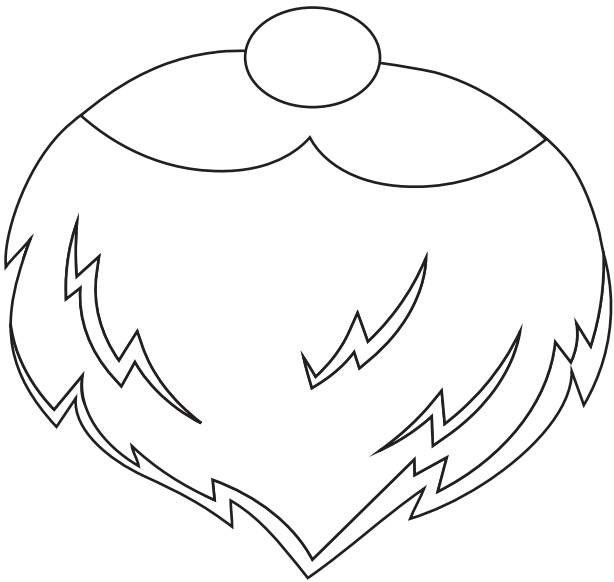
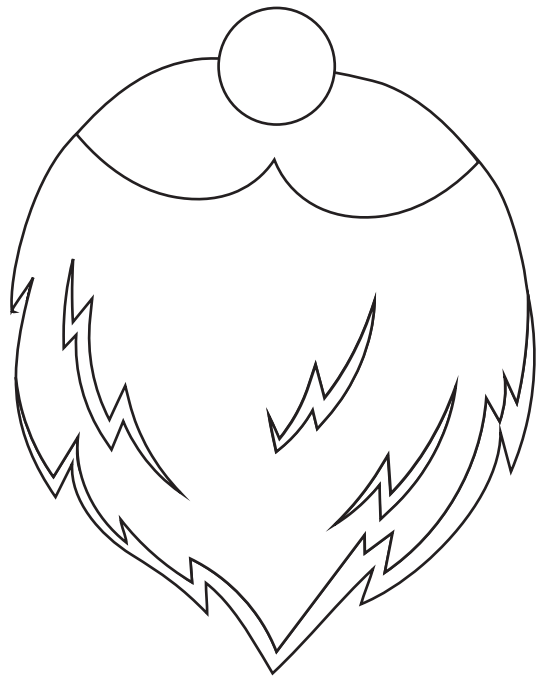
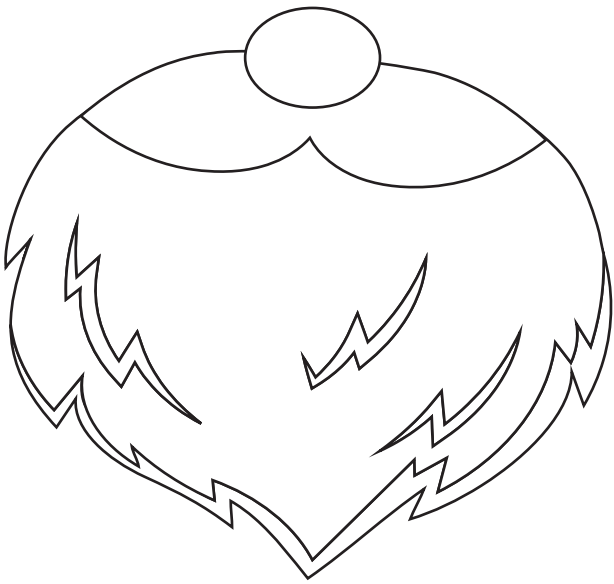
**NOTE:** Adult supervision & help needed!

## Instructions:

- 1 Fill your plain body sock with rice until plump and tie off with an elastic band then cut the top off.
- 2 Lie your body sock on its back and pinch so you're holding a ball of grains to create a nose, then place an elastic band around it.
- 3 Stretch your colourful sock over the top of your body sock to create a hat, then flop it to one side.
- 4 For the beard, glue on cotton wool, faux fur (cut a U shape) or use our beard cutout. Add some decorations and decorate as you like.
- 5 Give to loved ones as a special hand-made gift for Christmas.

**Tips:** get creative with some cardboard hats or use leaves to make a natural beard!











Make a

# WILD bird seed treat!

## You'll need:

- \* A slice or two of bread
- \* Bird seed
- \* Toothpick or wooden skewer
- \* String or twine

## Instructions:

- 1 Cut out shapes or use a cookie cutter, gently toast under the grill or leave the slice of bread out on the counter until it's stale. If you use the cut out shapes, you'll need to make a hole to thread your string. Use a wooden skewer or toothpick. Make sure you keep 1cm from the edge.
- 2 Thread your string through the hole and gently tie a knot.
- 3 Pour some bird seed onto a plate.
- 4 Spread both sides of the bread/ shape with peanut butter or butter.
- 5 Place your bread shapes onto the plate of bird seed and turn them over, making sure you coat all the peanut butter with seed, give it a pat.
- 6 Hang your seed treat outside. Make sure it's at a safe height, out of reach of predators, so the birds feel safe to eat.

Well done, you've created a high protein treat to keep the wild birds in your garden warm this winter.

