

## Snowy Chocolate Biscuits

200g dark chocolate chopped  
125g unsalted butter softened  
300g soft light brown sugar  
2 eggs  
150g plain flour  
60g cocoa powder  
2 tsp baking powder  
2 – 3 tbsp milk  
100g icing sugar



Melt chocolate in a bowl over hot water, leave to cool. Beat butter and sugar together, then beat in eggs, flour, cocoa, baking powder and chocolate. Pour in milk to make a soft dough. Cover and chill 1 hour.

Heat oven to 180 or Gas 4. Line a baking sheet with parchment. Put icing sugar in a bowl. Scoop heaped tablespoons of dough and roll each ball in your hands before dropping into icing sugar and rolling it around. Space balls apart on baking sheet.

Bake for 12-18 minutes until the biscuits feel firm when touched. They should puff up and cracks should open up. Leave to cool on the trays then transfer to a wire rack to completely cool.

*December 7<sup>th</sup>*



Cut small star shapes from coloured card and string together to make a decoration to hang on the Christmas tree.

Cut larger stars and string together to make a banner to decorate the room.

*December 8<sup>th</sup>*

Cut out some cute snowmen shapes from white card and colour in hats and features. String up with some snowflake shapes to make a mobile.





*December 9<sup>th</sup>*

*Button Christmas Cards*

Use buttons, pens and card scraps to make a Christmas card to send to a local Care Home.



*December 10<sup>th</sup>*



*Paper Snowflakes*

Using white paper cut out snowflakes and use to decorate your window.

*December 11<sup>th</sup>*

## Pine Cone Bird Feeder

Pine cone

Lard

Nuts and seeds

Grated cheese

Raisins

String



Tie a piece of string through the pine cone so it can hang up. Soften the lard in a bowl and mix in all the other ingredients, pack the mix into the pine cone and chill in the fridge for an hour before hanging up for the birds to enjoy.

*December 12<sup>th</sup>*



Make two loo roll shepherds and some fluffy cotton wool sheep for your nativity scene.