



Do you know someone who's just had a baby?

Maybe it's even an addition to your own family? These pretty and delicious cookies are the perfect way to celebrate a new arrival, whether you bake them as a present, or for everyone to share as they come to visit the baby!

Instructions To make the ABC templates

Ingredients

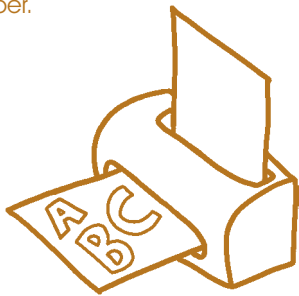
- Plain white printer paper
- Cardboard

Equipment

- Computer printer
- Pencil
- Scissors



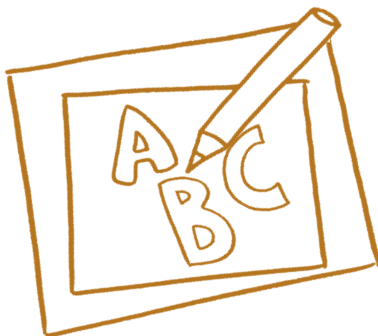
- 1 Print off the A, B and C templates onto a piece of plain paper.



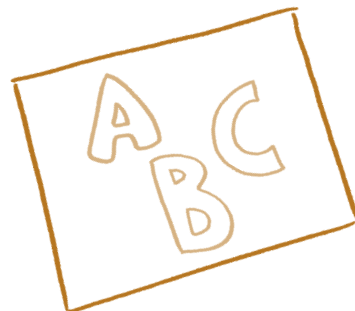
- 2 With an ordinary pencil, shade in the area behind each of the letters on the back of your paper.



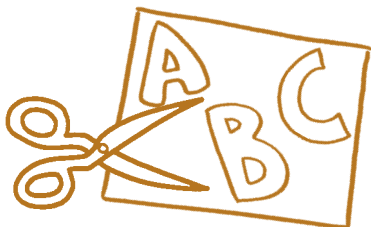
- 3 Turn the paper over again and rest it on top of a piece of cardboard – the side of an empty cereal box is perfect for this.



- 4 Draw around the outline of each letter and then take the paper away. You should be left with faint pencil tracings of each letter on the cardboard.



- 5 Cut your alphabet letter templates out and set aside while you make the cookie dough.



Instructions To make the cookies

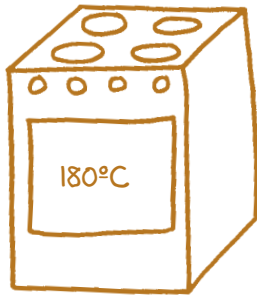
Ingredients

- 225g plain flour, plus extra for dusting
- 110g butter or margarine
- 110g caster sugar
- 1 egg
- 1/2 tsp baking powder
- 3-4 drops vanilla essence

Equipment

- Oven
- Weighing scales
- Teaspoon
- Mixing bowl
- Metal spoon
- Sieve
- Rolling pin
- Small knife
- Palette knife
- Baking sheet

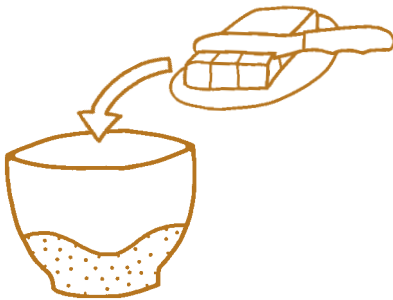
- 1** Ask an adult to help you preheat the oven to 180°C / 350F / Gas mark 4.



- 2** Rest the sieve over your mixing bowl and carefully shake the flour and baking powder through it.



- 3** Cut the butter into small pieces and add it to the flour in the bowl.



- 4** Put your hands into the bowl and pick up some butter and flour. Squeeze it between the tips of your fingers and then drop it back into the bowl. Keep doing this - it's called rubbing in - for about five minutes until the mixture looks like breadcrumbs.



- 5** Shake the caster sugar into your bowl and stir it into the flour and butter mixture.

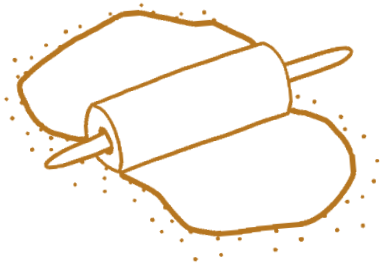


- 6** Add the egg and use a metal spoon or your hands to mix it in and make a soft ball of dough.



...To make the cookies

- 7** Now sprinkle some flour onto your working surface and use a rolling pin to flatten the dough mixture out. When it's about 5mm thick, you're ready to start cutting out cookies.



- 8** Take your cardboard alphabet letter templates and lie one of them on top of the dough. Gently hold it in place as you cut around the edge with a small knife.

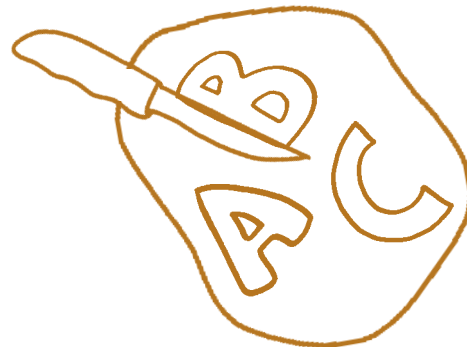


! Ask an adult to help with this to be safe, and always be careful when handling knives!

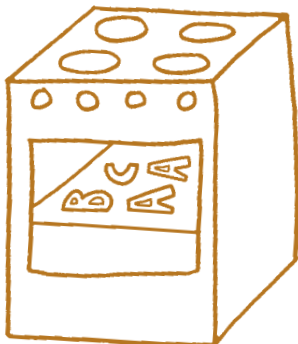
- 9** Lift the template off the dough and use a palette knife to carefully lift up the letter you've cut out. Rest it on a baking sheet and then move on to the next letter.



- 10** Keep cutting out letters until you run out of dough, and then squeeze the left over bits together, roll them out and start again.



- 11** When your baking sheet is covered in cookies, ask an adult to help you put them in the oven. Bake for 20 minutes until they're a light golden brown colour.



- 12** Leave the cookies on a cooling rack for a few hours before you start decorating them. If you ice them when they're still warm, you'll end up with a runny and very sticky mess!



Instructions To make the icing

Ingredients

- 110g icing sugar
- 1 tablespoon cold water
- Few drops food colouring

Equipment

- Weighing scales
- Tablespoon
- Mixing bowl
- Sieve
- Metal spoon
- Small bowl
- Palette knife
- Plate
- Greaseproof paper
- Pencil
- Scissors
- Sticky tape

1 Rest the sieve on top of your mixing bowl and carefully shake the icing sugar through it to get rid of any lumps.



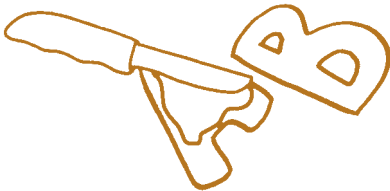
2 Stir the water into the icing sugar to make a stiff icing. If it's too stiff, put a bit more water in, or add some extra icing sugar if it's too runny.



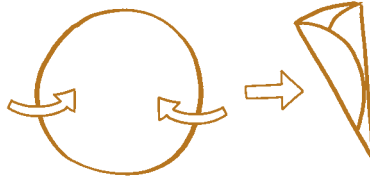
3 Add one or two drops of food colouring in your chosen shade to the icing which is left in the mixing bowl. Go for soft, baby colours like light blue, pink, green or yellow.



4 Spread a thin layer of icing onto each of your cookies with a palette knife and then leave it to set for about half an hour.



5 Whilst you're waiting, draw around a circular plate onto a piece of greaseproof paper. Cut the circle out and fold it in half, then curl it up into a cone shape.



6 Use a piece of sticky tape to hold the cone together and then very carefully snip off the point with a pair of scissors.



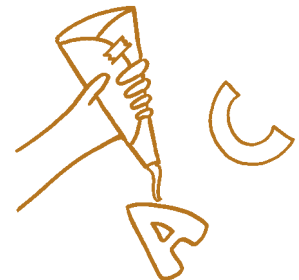
7 Now, add a few drops of food colouring to the icing you set aside, this time in a different shade.



8 Spoon a little bit of the icing into your paper cone and squeeze it down towards the point. Keep squeezing gently until the icing starts to come out.



9 Holding the cone like a pen, take one of your already iced cookies and squeeze on a pattern or design. Swirls, squiggles, spots, stripes or little hearts are all easy to squeeze and look lovely.



10 Decorate all of your cookies in the same way and then leave the icing to set for 2-3 hours.



Baby Cookie Templates

