

# SUPERSTEAM™

## Creative Christmas Trees

### INGREDIENTS

250g butter, softened  
¾ cup caster sugar  
1 egg  
1 tsp vanilla essence  
2 ¾ cups plain flour  
100g white chocolate  
½ cup icing sugar, sifted  
1 packet jaffa lollies  
1 packet mini M&M's  
Dragees (decorative silver, edible balls)  
Icing sugar, to dust

### INSTRUCTIONS

- Using an electric mixer, cream the butter and sugar together in a large bowl.
- Add egg and vanilla, beat until it has a smooth consistency.
- With a spoon, gradually add flour and mix until it comes together, and a smooth dough is formed.
- Section the dough into two halves and wrap separately. Refrigerate for 30 minutes.
- Roll dough on a lightly floured surface until 5mm thick. Using three different sized star shapes, cut the dough into 8 biscuits of each size. Repeat with remaining ball of dough.

- Place star shaped pieces of dough on two baking trays lined with baking paper. Set oven to CONVECTION > OVEN > WITH PREHEAT > 180°C > 12 MINUTES > START. After preheating is completed place both baking trays into the unit. Press START. After cooking is complete, cool slightly, then transfer to wire racks to cool completely. (for R990K settings see below \*1)
- Mix icing sugar with a small quantity of cold water thoroughly until it turns into a thick paste. Pour the paste into a piping bag with a small (4-5mm) nozzle.
- To construct each tree, place the largest star onto a flat surface. In the centre of the star, pipe a small dot of the icing paste, place another star of the same size on top, ensuring they are not in line with one another. Continue using the next sized shape star with icing sugar and repeat until the tree has formed. NB. Each tree should have 6 stars (2 of each size).
- Melt some of the white chocolate and drizzle over the trees. Using your icing paste, stick mini M&M's to the trees to make them colourful. Top the trees off with a red jaffa. Sprinkle over some dragees, dust trees with icing sugar.

**NOTE:** Cooking time is based on the Sharp AX1500JS SuperSteam Oven.

### SHARP R990K INSTRUCTIONS

\*1 - Place star shapes on two round pizza baking trays lined with baking paper. Set oven to PREHEAT > 180°C > CONVECT > 180°C > 12 MINUTES > START. After preheating has completed, place one circular baking tray on the turntable and the other on the high rack. Press START.

