gingerbread trees template

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**RECIPE & FOOD PREPARATION** KERRIE RAY **PHOTOGRAPHY** AL RICHARDSON **STYLING** SARAH O’BRIEN

**7mm**

CUT OUT

7cm high from base

CUT OUT

3.5cm high from tip



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ever with these deliciously tempting **festive ideas**.

To get the gingerbread tree templates, go to taste.com.au/treetemplate

Tip!

For these 3D Christmas cookies, prepare dough following Steps 1-3 on page 136. Preheat oven to 180°C/160°C fan forced. Line 2 baking trays with baking paper. Roll out dough. Use a sharp lightly-floured knife to cut around the tree templates (see above) to make 14 tree halves. Transfer to the prepared trays. Bake for 10-12 minutes or until golden and almost crisp. Cool on trays for 10 minutes. Transfer to wire racks to cool completely. Make a 330g pkt Queen Royal Icing following packet directions. Pipe icing on outer edge of a tree half. Sprinkle with sugar crystals. Place on a wire rack to dry. Repeat with remaining tree halves. Slot trees together. Dust with icing sugar.

GINGERBREAD trees

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**6mm**

9.5cm 9cm