



# Christmas

AT CANFORD

## MRS VESSEY'S FESTIVE RECIPES

### SPICED CHRISTMAS COOKIES

140g caster sugar  
1/2 tsp vanilla essence  
1 egg yolk  
250g softened butter  
375g plain flour  
1/2tsp ground cinnamon  
1/2 tsp ground cardamom

Oven 180 C

Christmas cookie/biscuit cutters - I use stars and hearts - and baking tray

Put the sugar, essence, egg yolk and butter into a bowl and beat together until combined.

This can also be done in a food processor/kenwood mixer etc.

Add the flour and spices and mix well together.

Divide mixture into 2 flat discs, cover and chill in the fridge for 20 minutes.

Roll out on a lightly floured board until 5mm thick and stamp out cookies with a cutter.

Place on baking tray and bake in a preheated oven for 10 - 12 minutes.

Start checking after 8 mins as they can catch depending on oven.

Cool on a wire rack.

Dust with icing sugar if preferred.



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### CRANBERRY AND GINGER PUDDING

150g softened butter  
150g caster sugar  
3 medium eggs  
225g self-raising flour  
1 tbsp ground ginger  
50g stem ginger - finely chopped  
Zest and juice of 1 orange  
175g frozen cranberries - defrosted  
50g dried cranberries

Preheat oven to 190 C  
Line 23 cm cake tin with baking/greaseproof paper

Cream together the butter and sugar until pale and fluffy, gradually beat in the eggs.

Fold in the flour and ground ginger.

Fold in the stem ginger, orange zest and juice, defrosted and dried cranberries.

Spoon into the prepared tin and bake for 30 - 35 minutes.

The pudding is baked to perfection when an inserted skewer comes out clean.

Allow to cool slightly before removing from tin and serve warm with custard or cream.