

... and if you're over the cake, here are a couple of favourite Festive Treats

The Family Rumball Recipe (thanks to Lion Mary)

Ingredients

8 Vita Brits or Weet Bix
1/2 cup Raisins
1 Tin Condensed Milk
2 Tablespoons Cocoa
3 Tablespoons Rum (or more 😊)
Desiccated Coconut

How to

1. Crumble Vita Brits / Weet Bix into a bowl
2. Add chopped raisins
3. Add all other ingredients
4. Refrigerate 2 hours
5. Roll into balls & toss in coconut

Still a favourite more than 50 years down the track.



Stained Glass Xmas Cookies

(based on WW Christmas Cooking book)

Ingredients

250g softened butter
2 tspns finely grated
lemon rind
½ tspn almond essence
¾ cup caster sugar
1 egg
1 tabs water
335g plain flour
90g sugar free fruit drops (individually
wrapped)



How to

1. Preheat oven to moderate
2. Line 2 baking trays with baking paper
3. Beat butter, rind, essence, sugar, egg and water in small bowl with electric mixer until smooth
4. Transfer to large bowl
5. Stir in flour; knead until smooth; cover with plastic wrap and refrigerate 30 mins
6. Meanwhile, using a rolling pin, gently tap wrapped lollies to crush slightly; unwrap and keep colours separate in individual bowls
7. Roll out dough between sheets of baking paper until 4mm thick
8. Using medium sized cookie cutters, cut out cookie and then using small Xmas cookie cutters, cut out shape in the centre of each cookie
9. Place cookies on prepared trays; bake uncovered for 5mins
10. Remove trays from oven and fill cut out centres with crushed lollies
11. Return to oven for 5mins
12. Cool on trays