

CHEF'S CORNER

WITH CHEF AMELIA

HOLIDAY ORNAMENTS

FROM CHEF AMELIA'S KITCHEN

A NOTE FROM CHEF AMELIA:

These are a super fun way to get into the holiday spirit! They look exactly like everyone's favorite gingerbread cookie but are preserved to hang on your tree for years to come. Bonus points for making the entire house smell fabulous! What better way to celebrate the end of 2020 than by making these fun tree ornaments? Watch the kiddos, these are NOT edible!

INGREDIENTS:

3/4 cup all-purpose flour
1/2 cup salt
1/2 cup warm water
3/4 cup cinnamon

No cinnamon alternative:

2 cups all-purpose flour
1/2 cup salt
1 1/2 cups warm water



INSTRUCTIONS:

1. Combine all your dry ingredients in a mixing bowl.
2. Add the water and mix until a dough forms, then roll into a disc and wrap in plastic.
3. Chill for an hour, then roll the dough out between two pieces of parchment paper dusted with flour.
4. Use whatever cookie-cutters you like best, then lay on a lined baking sheet and poke holes for the hooks with a skewer or toothpick.
5. Bake at 200 degrees for two hours, flipping the ornaments over halfway through.
6. Allow to cool completely, then decorate using glue, glitter, sequins or felt! Puff paint is also a great idea if you're looking for a craft safe icing alternative.
7. Spray both sides with a sealant if desired. I like this one!

