

**GOODALL'S™**  
OF IRELAND

# Christmas

COLLECTION

17  
Delicious  
recipes  
& ideas

Tried &  
Tested!



**INSIDE!**

Christmas Baking ▪ Christmas Day Dinner ▪ Dessert inspiration

**GOODALL'S™**  
OF IRELAND

*...what Christmas is made of!*



Here's to the feast of an Irish Christmas.



The big feeds and little treats.



The traditional recipes that have been handed down and the ones with your own special twist.

The **mixed spice** aroma of a sticky Christmas pudding.

A biscuit tin  filled with plump mince pies.



Leftover turkey turned into a comforting **curry**.

**Gingerbread** cookies,  spiced plums, Irish coffees dusted with **nutmeg**.



Yes, here's to Christmas and all the warm,

fuzzy feelings it brings 



*Make it your own...*

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# Wild Salmon Fishcakes with Tartare Sauce

(Serves 6)

## Ingredients

85g of breadcrumbs  
600g cooked salmon  
300g cooked potatoes, mashed (without milk and butter)  
2 tsp of **Goodall's** Parsley  
2 eggs, beaten  
3-4 tbsp vegetable oil or olive oil  
Freshly ground salt  
and **Goodall's** Black Pepper

For the tartare sauce:  
200g mayonnaise  
2 small gherkins, chopped  
2 tbsp capers, roughly chopped  
½ tsp of **Goodall's** Garlic paste  
1 tsp horseradish sauce  
½ tsp dry mustard  
1 tsp **Goodall's** Parsley  
or bunch of fresh

## Method

1. First, make the tartare sauce. Combine all the ingredients together and chill in the fridge until needed.
2. Coarsely mash the salmon together with the potatoes. Add the parsley and season to taste.
3. Form twelve 2-3cm thick flat cakes. Place each cake on a large plate then wrap with plastic film. Put them in a fridge for at least 1 or 2 hours to harden.
4. Pour the eggs and the breadcrumbs onto 2 separate large plates. Soak each fish cake in the beaten eggs then coat with the breadcrumbs. Lay onto another plate.
5. Pour a drizzle of oil into a large frying pan and set over medium heat. Place the fish cakes into the pan and fry for about 4 minutes on each side, until they take a nice golden colour. Transfer onto kitchen paper to drain the excess oil.
6. Serve together with a big spoonful of tartare sauce.



# Deep Fried Brie with Cranberry Compote

(Serves 6)

## Ingredients for Cranberry Compote

- 1 large onion finely diced
- 2 star anise
- ½ tsp **Goodall's** Ground Cinnamon
- 1 heaped tbsp brown sugar
- 500g bag fresh (or frozen) cranberries

- 300g brie cheese, bought in a roll and sliced into 6 rounds
- 2 eggs
- 10ml milk
- 50g flour
- 200g fresh dried breadcrumbs
- Olive oil for frying

## Method

1. Preheat oven to 160°C/320°F/Gas Mark 3.
2. Sweat onion until soft and translucent and then combine with the star anise, cinnamon and half the cranberries, cooking for another few minutes until soft.
3. Add the sugar, take off the heat and carefully puree with a blender.
4. Place back in saucepan and add the rest of the cranberries.
5. Cook until soft, taste and add more sugar if desired. This can be refrigerated for up to 2 days.
6. Whisk eggs together with a drop of milk. Lay out the breadcrumbs, flour and eggs in 3 shallow dishes. Toss brie in egg mix, then flour, then breadcrumbs
7. Fry in a pan with a little olive oil until golden brown (just a moment or so), and then transfer to the oven for 5-10 minutes.
8. Arrange the brie in the centre of the plate and drizzle with compote. Garnish with a green leaf salad if desired.



# Cream of Roasted Red Pepper and Tomato Soup

(Serves 4)

## Ingredients

4 large red peppers  
8 large tomatoes or 1 tin of  
chopped tomatoes  
1 tbsp olive oil  
3-4 tsp **Goodall's** Garlic Paste  
½ tsp **Goodall's** Chilli Paste  
1 large onion, chopped

600ml vegetable stock or water  
250ml double cream  
1 tsp **Goodall's** Nutmeg  
4tsp cream, to serve  
Salt and **Goodall's** Black Pepper for seasoning  
Basil leaves for garnish

## Method

1. If using whole tomatoes, roast them and the red peppers in the oven at 230°C/450°F/Gas Mark 8 for approximately 20 minutes by placing on a baking tray. Remove from the oven and leave to cool before removing the skin, seeds and stalk from both.
2. Heat oil in a frying pan; add the chopped onion and sauté until soft and translucent. Next add in chilli & garlic pastes and sauté for just a moment. Then add in the roasted pepper and tomato. Sauté for a few minutes.
3. Combine the vegetable mixture and stock in a blender and blitz until smooth. Heat a saucepan and then pour in the purée, ground nutmeg and cream. Stir over a low heat, taking care not to boil the cream.
4. Season with salt and pepper and garnish with cracked black pepper, a swirl of cream and basil leaves if desired.
5. Serve warm with your choice of bread.



# Stuffed Turkey Breast with Apricots

(Serves 8-10, plus leftovers)

## Ingredients

3kg butterflied turkey breast

Butter, for greasing

25g butter

1½ tbsp olive oil

2 small onions, halved,  
finely chopped

75g dried cranberries,  
diced (chunky or fine dice)

55g dried apricots, chopped (size according  
to taste – chunky or fine dice)

55g unsalted pistachio kernels, chopped  
(chunky or fine dice)

2-3 tbsp **Goodall's** garlic paste  
245g fresh breadcrumbs (made from  
day-old bread)

2 eggs, lightly whisked  
40g finely chopped fresh  
flat-leaved parsley

Salt and **Goodall's** Black Pepper  
for seasoning

## Method

1. First prepare the stuffing. Heat the butter and the oil in a large non-stick frying pan over medium heat. Add the onion, cranberries, apricots, pistachio and garlic and cook until the onion has softened. Leave to one side for 5 minutes to allow to cool slightly. Tip the mixture into a bowl and add the breadcrumbs, egg and parsley. Stir well to combine and season with salt and pepper.
2. Butter and season a sheet of turkey foil and then lay five pieces of string over the foil so that it resembles rungs of a ladder, ready to tie the breast together.
3. Open out the butterflied breast, cover with cling film and bash with a rolling pin until the meat is about 5cm thick all over. Trim the sides so that the turkey is roughly rectangular in shape. Lift onto the foil, skin side down, and fill any gaps with the trimmings. Season with salt and pepper and then press the stuffing along the middle of the joint. Roll the turkey breast up tightly starting from the longest side, enclosing the stuffing as you roll. Lift up the sides at each end, tucking them in and tie with string so that the stuffing is enclosed. Tie both ends and the centre of the turkey also. Wrap up tightly in tin foil.
4. Heat the oven to 180°C/350°F/Gas Mark 4 and place the 3kg joint in a roasting tin to roast for 2 hours and 22 minutes (allowing 40minutes per kg and an additional 10 minutes at the end, until the juices run clear when a skewer is inserted into the middle). The internal temperature of the breast should be 165°F on a meat thermometer. Remove foil for the last 10 minutes of cooking.
5. Lift the joint onto a board and leave to rest, covered for at least ten minutes before serving.



# Sticky Marmalade Ham

(Serves 10 with leftovers)

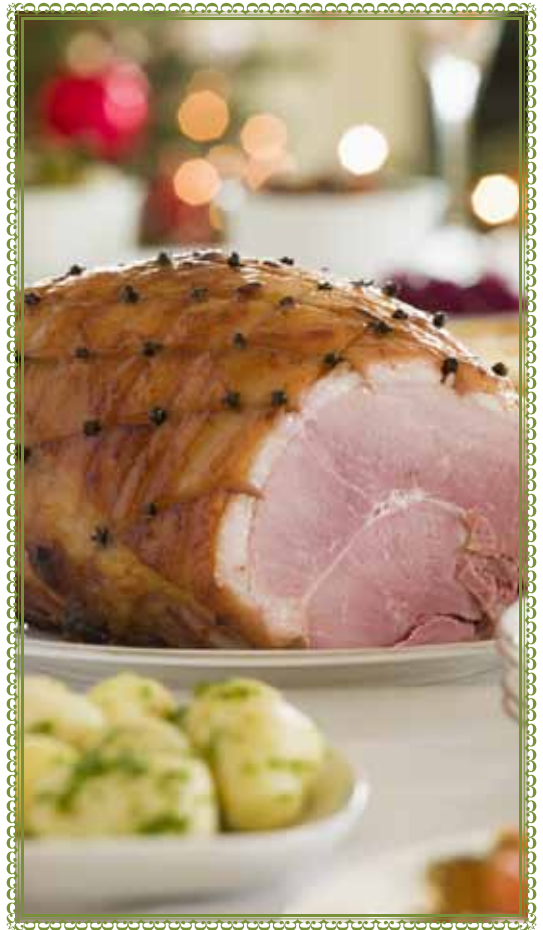
## Ingredients

- 2 oranges, thickly sliced
- 1 tsp **Goodall's** Whole Cloves with extra for decorating
- 1 tbsp **Goodall's** Black Peppercorns
- 2 onions, thickly sliced
- 1 unsmoked whole raw ham on the bone, about 5kg

- 500ml water
- 454g jar good quality orange marmalade
- 300g light muscovado sugar
- 2 carrots and 2 celery sticks

## Method

1. Preheat oven to 180°C/350°F/Gas Mark 4. Put the oranges, a tsp of cloves, peppercorns and onions in the bottom of a large roasting tin. Place the ham on top and then pour in 500ml of water. Cover loosely with greaseproof paper and then cover with a large sheet of foil, making sure to seal around the edge of the tin. Make sure you leave some room around the ham. Place in the oven, and then turn the heat down to 160°C/325°F/Gas Mark 3, leaving it to cook for 5 hours. Meanwhile, combine the marmalade with the sugar and 50ml water in a small saucepan, bring to the boil and leave to one side to cool.
2. Remove the ham from the oven and when cooled a little, remove the rind by gently prising the skin from the fat and lifting it away. This is optional and the fat can be left in place if desired. Drain off most of the liquid leaving a little behind in the tin. Turn the oven up to 180°F/350°F/Gas Mark 4.
3. Score the fat with a knife to make large diamond shapes. Brush a third of the marmalade glaze over the joint, making sure to get it into the creases and cuts. Next, stud the ham with the cloves by poking a clove into the corner of each diamond.
4. Place a few halved carrots and celery sticks on the base of the tray to raise the ham off the bottom of the baking tray. Roast the ham, uncovered, for 25 minutes. Occasionally, brush the ham with the rest of the glaze until caramelised. Carve hot or cold.





## Ultimate Roast Potatoes

(Serves 4)

### Ingredients

- 1kg Maris Piper potatoes
- 100g duck or goose fat, or 100ml olive oil
- 2-3 tsp **Goodall's** Garlic & Rosemary Paste
- 2 tsp flour
- 2 tsp **Goodall's** Mixed Herbs
- Sea salt and **Goodall's** Black Pepper to serve

### Method

1. Place a roasting tin in an oven preheated to 180°C/350°F/Gas Mark 6.
2. Peel the potatoes and place in a large saucepan, pouring enough water over to cover. Add salt and allow the water to boil, as soon as the pot is boiling, lower the heat and put the timer on, simmer for 20 minutes.
3. In the meantime, put the oil or fat into the roasting tin and heat in the oven until it's very hot. Once hot, stir in 2-3 tsp **Goodall's** Garlic & Rosemary Paste.
4. Drain the potatoes and shake them vigorously in the colander. This makes the outsides fluffy. Sprinkle with the flour and mixed herbs. Shake

again until they are evenly covered.

5. Gently spoon the potatoes into the hot fat and then turn and roll them until they are fully covered. Spread in a single layer. Cook for 15 minutes and then turn them. Repeat every 15 minutes for 45 minutes or until golden crisp. Sprinkle with a little salt and black pepper.



## Brussels Sprouts with Flaked Almonds and Lemon Zest

(Serves 4)

### Ingredients

- 3 tbsp olive oil
- 1 ½ tsp **Goodall's** Garlic paste
- 16 large Brussels sprouts, trimmed and halved
- 50g toasted, flaked almonds
- 2 tbsp fresh lemon juice
- 2tsp grated lemon zest
- Salt and **Goodall's** Black Pepper, to taste

### Method

1. Parboil the Brussels sprouts for 2 minutes. Drain off the hot water and immediately cover the Brussels sprouts in ice cold water to stop them cooking. After 2 minutes, drain the water off.
2. You can leave the following step until just about to serve. Heat the oil in a large non-stickpan over medium-high heat. Add the garlic paste and stir for about 30 seconds.

3. Add Brussels sprouts, toasted, flaked almonds and lemon zest and sauté for about 3 minutes until the Brussels sprouts have softened.
4. Drizzle with lemon juice, season to taste with salt and pepper and serve immediately.







## Braised Red Cabbage

(Serves 10)

### Ingredients

- 100g light muscovado sugar
- ½ tsp **Goodall's** Ground Cinnamon
- ¼ tsp **Goodall's** Ground Cloves
- Good pinch of **Goodall's** Ground Nutmeg
- 900g red cabbage, sliced
- 450g onions, finely chopped
- 450g cooking apples, peeled, cored and finely chopped
- 30g sultanas, optional
- 4 tbsp. red wine vinegar
- Juice of 1 orange
- 25g butter
- Salt and freshly ground **Goodall's** Black Pepper

### Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Place the sugar in a bowl with the cinnamon, cloves and nutmeg and stir to combine. Arrange a layer of the cabbage in the bottom of a large casserole dish and season to taste.
3. Scatter a layer of the onions over the seasoned cabbage, followed by a layer of the apples and sultanas (if using) and sprinkle some of the sugar on top. Continue layering in this way until all the ingredients have been used up, finishing with a layer of the seasoned cabbage.
4. Combine the red wine vinegar and orange juice and pour over the vegetables. Finally, dot with butter. Cover with tin foil and cook for 40 minutes.



## Honey Roasted Carrots & Parsnips

(Serves 8)

### Ingredients

- 16 baby carrots (or eight large)
- 8 parsnips
- 3 tbsp honey
- 3 tbsp olive oil
- Goodall's** thyme
- Salt and **Goodall's** black pepper

### Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4.
2. Peel the carrots and, if using large carrots, cut them lengthways into even size pieces. Peel the parsnips and cut them lengthways into similar size pieces as the carrots. (The vegetables will shrink while cooking, so don't make the pieces too small.) Place the cut vegetables on a baking tray.
3. Mix the olive oil, honey, salt and **Goodall's** black pepper and **Goodall's** thyme. Pour over the vegetables and toss to coat.
4. Roast for 20 to 40 minutes, depending on the size of the vegetables. Toss them occasionally, until the carrots and parsnips are just tender.

# Sausage, Apple and Cranberry Stuffing

(Serves 10)

## Ingredients

75g chopped wholemeal bread  
150g chopped white bread  
500g good quality sausages, skin removed  
and chopped  
1 medium onion, chopped  
2 stalks celery, chopped  
2½ tsp **Goodall's Sage**

1½ tsp **Goodall's** Rosemary  
½ tsp **Goodall's** Thyme  
1 eating apple, cored and chopped  
100g dried cranberries  
2 tsp **Goodall's** Parsley  
175ml chicken/vegetable stock  
50g unsalted butter, melted

## Method

1. Preheat the oven to 180°C/350°F/Gas Mark 4. Spread the chopped white and wholemeal bread in one layer on a baking tray. Bake for 5 to 8 minutes in the oven until evenly toasted. Transfer toasted bread cubes to a large bowl.
2. In a large frying pan, cook the sausage and onions over medium heat, stirring and breaking up any large lumps of sausage until evenly browned. Add the celery, sage, rosemary and thyme, cook for 2 minutes, stirring occasionally.
3. Tip the sausage mixture into the bowl with the bread. Mix in chopped apple, dried cranberries and parsley. Drizzle with stock and melted butter and lightly combine. Spoon the stuffing into the turkey to loosely fill the cavity. Alternatively use a large square of tin-foil to wrap and cook on baking tray for 40 minutes.



# Turkey and Cranberry Pies

(Makes 4 individual pies, using large ramekin dishes)

## Ingredients

2 x 500g pack shortcrust pastry  
Plain flour, for dusting  
500g shredded leftover turkey  
1/2 tsp **Goodall's** Thyme  
120ml double cream or crème fraîche

Salt and **Goodall's** Ground Black Pepper,  
to season  
1 egg, beaten  
1 jar of cranberry sauce or make Cranberry  
Compote as per recipe on page 2

## Method

1. Roll out the pastry on a floured surface until it is approximately 1cm in thickness. Place ramekins on dough and cut out circles to fit ramekins, you may need to re-roll the trimmed pastry.
2. Place dough circle into each ramekin and then divide the turkey, thyme, cream and cranberry sauce evenly between them.
3. Season well with salt and pepper and brush the edges with a little of the beaten egg. Place dough circle on top of each filled ramekin and use a fork to seal the edges. Place in the fridge to chill for approximately 20 minutes.
4. Preheat oven to 180°C/350°F/Gas Mark 4. Brush the tops with a little more of the beaten egg and place in the oven to bake for 25 minutes until the pastry is golden.

**Tip:** If you have any leftover pastry, re-roll and using a cookie cutter, cut out festive shapes, place on top of each pie and brush with a little beaten egg.



# Easy Christmas Cake

(Serves 10)

## Ingredients

400g currants  
200g sultanas  
200g raisins  
50g glacé cherries, rinsed and finely chopped  
50g mixed peel, finely chopped  
200ml brandy  
1 tsp **Goodall's** Rum Flavouring  
225g plain flour  
½ tsp salt  
½ tsp **Goodall's** Ground Nutmeg  
½ tsp **Goodall's** Ground Mixed Spice  
½ tsp **Goodall's** Ground Cinnamon  
225g unsalted butter  
225g soft brown sugar

4 large eggs, at room temperature  
2 tsp black treacle  
Grated rind of 1 lemon  
Grated rind of 1 orange

For the icing:  
6 tbsps apricot jam or honey  
450g almond paste  
450g ready-to-use royal icing

Frosting fruit ingredients:  
Fruit such as grapes, figs, red currants  
1 egg white - beaten  
Caster sugar

## Method

1. The night before you make the cake, place all the dried fruit and peel in a bowl and mix in the brandy and rum flavouring. Cover the bowl and leave to soak in a cool place for at least 12 hours, stirring occasionally.
2. Preheat the oven to 140°C/275°F/Gas Mark 1. Grease a 9cm deep, 18-20cm round cake tin, preferably with a loose-bottom. Line the base and sides with a triple thickness of greaseproof paper, allowing the paper on the sides to stand about 2cm above the top of the tin. Also wrap a sheet of newspaper around the outside of the tin to protect the cake whilst cooking.
3. Sift the flour, salt and spices into a bowl. In a separate large bowl, cream the butter and sugar together with an electric whisk until the mixture is light and fluffy. Beat the eggs in one at a time, beating thoroughly after each one.
4. Gently fold in the sieved flour and spices. Stir in the fruit and peel, the treacle and the grated rinds. Spoon the mixture into the prepared cake tin and spread out evenly with the back of a spoon.
5. Cut out two round pieces of greaseproof paper that will fit on the top. Rub one of them with butter or oil and make a hole in the middle of both about the size of a 2 euro coin. Lay the circles on top of the cake, putting the buttered one greased-side down first. Place the tin on a baking sheet and bake on the lower shelf for 4½ hours. Check that the cake is cooked by inserting a skewer into the centre. It should come out clean. Leave to cool in the tin.

6. When the cake is cold, remove from the tin and wrap in greaseproof paper and foil. Store in an airtight container for up to 6 weeks.

### Icing the cake

7. Heat apricot jam gently in a saucepan and sieve to make an apricot glaze. This will hold the almond paste in place. Dust your work surface with icing sugar and roll out the almond paste into a circle just larger than the top of the cake. Brush the cake with the apricot glaze, place the almond paste on top and trim the edges with a knife.
8. Mix water with ready to use royal icing as per packet instructions and frost the cake as desired. You can create a snow scene by 'hitting' the cake with the back of a dessert spoon.
9. If using frosted fruits, dip various fruits in a bowl of water and dry. Beat egg white with a fork and dip the fruit in the egg white. Roll the fruit in caster sugar and leave on grease-proof paper to dry before decorating the cake. Frosted fruit only lasts 2-3 days and so should be made close to eating.



*Decorate your Christmas cake as lavishly as you like using fondant icing for a speedy finish or a simple royal icing snow scene with frosted fruit*



### Top Tip!

Feed your cake with brandy every 2 days for 2 weeks for a richer taste



# Homemade Mincemeat

## Ingredients

- 180g light muscavado sugar
- 180g sultanas
- 130g currants
- 130g raisins
- 130g candied peel
- 20g chopped nuts
- 1 level tsp of **Goodall's** Ground Cinnamon
- 1 tsp **Goodall's** Mixed Spice
- Pinch of **Goodall's** Ground Nutmeg
- 230g bramley apples, grated with peel left on
- 3 tbsp whiskey, brandy or rum
- 130g melted butter

## Method

1. Put all of the sugar, dry fruit, nuts and spices in a large bowl and mix well.
2. Next add the apple, alcohol and melted butter.
3. Mix well to combine all ingredients.
4. Cover with cling film or a plate and allow to stand overnight.
5. Stir well again in the morning and then transfer to sterilised jars if not being used immediately. To

sterilise the jars either use them straight from the dishwasher when still piping hot. Alternatively, preheat the oven to 180°C/350°F/Gas Mark 4. Stand the jars on a baking tray and heat in the oven for 10 minutes.

6. Place wax discs on top of the mincemeat and seal the lids with jam pot covers.
7. Store in a cool dark place.



# Mince Pies

(Makes 12)

## Ingredients

- 115g self-raising flour
- 285g plain flour
- 225g butter
- 55g icing sugar
- 2 egg yolks
- 1 jar of homemade mincemeat (see recipe above)
- 10ml milk or beaten egg yolk to glaze

## Method

1. Preheat the oven to 200°C/400°F/Gas Mark 6.
2. Mix both flours in a bowl. Next rub butter into the flour until it resembles fine breadcrumbs.
3. Mix in icing sugar. Bind with egg yolks and form the pastry into a ball. Bring the pastry together with your fingers, kneading as little as possible.
4. Wrap the ball of pastry in cling film and place in the fridge to chill for 30 minutes.
5. Lightly grease tartlet tins, cut out large and medium circles for base and lids. Use one teaspoon of mincemeat per pie. Seal the lids using a little water around the edges.

6. Using a pastry brush, brush the lids lightly with milk or beaten egg yolk, before baking.
7. Pierce a little hole in the top of each one using a fork or tip of sharp knife.
8. Bake on the top shelf of the oven for approximately 20 minutes.
9. When golden brown on top, remove from oven and set to one side to cool for 10 minutes before removing from tins and cooling fully on a wire rack.
10. Dust with a little icing sugar and serve warm with cream, ice-cream or custard.

# Light Christmas Pudding

(Serves 6-8)

## Ingredients

170g butter  
170g light brown sugar  
3 eggs  
75g self-raising flour  
½ tsp **Goodall's** Mixed Spice  
¼ tsp **Goodall's** Ground Nutmeg  
¼ tsp **Goodall's** Ground Cinnamon

300g sultanas  
100g raisins  
100g currants  
1 apple (peeled and grated)  
100g ground almonds  
170g breadcrumbs  
1 bottle Irish stout (235mls)

## Method

1. Cream the butter and sugar together until light and fluffy. Add the eggs and mix well.
2. Stir in the sieved flour, mixed spice, nutmeg and cinnamon. Next add the sultanas, raisins, currants, grated apple and ground almonds and mix well. Finally, add the breadcrumbs and the bottle of stout and give one good final mix.
3. Cover the bowl and allow to stand overnight. The following day, mix well and spoon the mixture into a 3 pint greased pudding bowl. Cover the top of the pudding with a double layer of greaseproof paper, secured with some twine around the bowl. Then place the pudding bowl lid on top of the paper. This will close the pudding very securely.
4. Stand the basin on an upturned ramekin in a large saucepan. Pour in enough boiling water to come two thirds up the side of the basin and bring to a simmer on top of the stove. Cover the saucepan with a tight-fitting lid and simmer over a low heat for 5 hours, checking the water level every 30 minutes or so and topping up with boiling water as needed.

### Gluten Free Option

This recipe has been tried as tested as a gluten free option and it works well. You need to use gluten free flour and breadcrumbs, and substitute the stout with full cream milk and a dash of brandy instead.



Top Tip!

This works well as a gluten free recipe.

# Christmas Yule Log

(Serves 6-8)

## Ingredients

3 eggs - separated  
Pinch of salt  
75g caster sugar  
1 tsp **Goodall's** Vanilla Extract  
1 level tsp baking powder  
2 tbsp cocoa  
75g plain flour

Icing Ingredients:  
100g butter  
300g dark chocolate - broken in pieces  
2 tbsp golden syrup  
150ml cream  
1/2 tsp **Goodall's** Rum Essence  
450g icing sugar - sieved  
Icing sugar and holly to garnish

## Method

1. Preheat the oven to 200°C/400°F/Gas Mark 6. Grease and line a swiss roll tin 28cm x 18cm with greaseproof paper.
2. Using a spotless bowl, add the egg whites and the pinch of salt and beat until the mixture is stiff. Set the bowl aside.
3. In a separate fresh bowl, beat the egg yolks and the sugar until a thick ribbon like trail remains from the beaters. Add the vanilla extract.
4. Sieve in the cocoa, flour, and baking powder together and add gradually to the egg mixture folding it in with a large metal spoon. Finally, gently fold in the egg whites.
5. Spoon the mixture into the prepared tin and spread evenly into the corners of the tin.
6. Bake in the preheated oven for 10 minutes.
7. Take a piece of greaseproof paper which is bigger than the swiss roll tin, set on a work surface and dust with caster sugar.
8. Remove the cake from the oven and turn it onto the waiting greaseproof paper. Remove the lining greaseproof paper. Roll the cake up into the shape of a swiss roll, from its longest edge with the greaseproof paper inside. Allow to cool, while still wrapped in the shape of a swiss roll.
9. To make the icing, you will need to melt the butter and chocolate in a bowl over a saucepan of hot water. Remove from the heat and stir in the golden syrup, rum essence and the cream. Beat in the icing sugar until smooth.
10. Unroll the cake, removing the paper and spread half of the icing on the top of the cake.
11. Carefully roll up again into a log shape.
12. Spread the remaining icing on the outside of the log and use a fork to mark the icing to give it a 'tree effect'.
13. Dust with icing sugar and decorate with holly.







# Iced Christmas Cookies

(Makes 16-20)

## Ingredients

90g butter- softened  
100g caster sugar  
1 large egg  
½ tsp **Goodall's** Vanilla Extract  
200g plain flour plus more for rolling  
½ teaspoon baking powder

Pinch of salt  
150g icing sugar sieved  
**Goodall's** Green & Red Food Colouring  
**Goodall's** Writing Icing  
Silver balls, for decoration

## Method

1. Preheat the oven to 160°C/320°F/Gas Mark 4. Grease and line 2 baking trays with greaseproof paper.
2. Cream the butter and sugar together until pale and fluffy, then beat in the egg and vanilla. In a separate bowl combine the flour, baking powder and salt. Add the flour mixture to the butter and eggs, and mix gently. If the mixture is too sticky to be rolled, add a little flour.
3. Roll the dough into a thick log, wrap in clingfilm and place in the fridge to chill for at least an hour.
4. Dust the work surface with flour and roll out to 3mm thick. Cut stars or other Christmas shapes, such as trees and stars with cutters.
5. Line 2 baking sheets with non-stick baking paper and using a palette knife, lift the cookies onto it. Place in the fridge to chill for about 10 minutes and then transfer to the oven to bake for 10-12 minutes until the cookies are just turning golden at the edges. Cool on the tray for 10 minutes before transferring to a baking rack.
6. When the cookies are completely cool, you can begin the icing. To make the icing, mix a few drops of warm water into the icing sugar along with a few drops of your chosen **Goodall's** food colouring. The icing should be relatively thick – if it is too dry, add a few more drops of hot water. To spread, use a knife dipped in hot water.
7. Get the children to decorate with silver balls, glitter and draw snowflake decorations on using **Goodall's** Writing Icing.





**Here's to the feast of an Irish Christmas.**

The big Christmas dinner with family and friends.



The traditional recipes that have been handed down and the ones with your own special twist. A



golden turkey stuffed with parsley and thyme. Lashings of bread sauce with a hint of bay, roasting spuds sprinkled



with rosemary and the wonder of vegetable sides dusted with cracked black pepper. The memories



keep rushing back.

Yes, here's to Christmas and all the warm, fuzzy feelings it brings



*Make it your own...*

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Easy Christmas cake



Yule log



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