

## **Painted Shortbreads: The Colour of Christmas**

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One of my family's most fun-filled Christmas traditions is the baking - and painting - colourful shortbread cookies. This is an event where the joy of creating is just as much fun as the delicious result.

It is also a tradition that weaves us together across the generations. Using a recipe handed down from my husband's grandmother Florence, grandparents, parents and kids circle the table to carefully roll, cut out and bake these buttery cookies in an array of familiar Christmas shapes: stars, trees, snowmen, Santa and his reindeer.

When the cookies are cooled the real fun begins. Delicious icing, poured into small dishes and coloured into every shade of the rainbow, is then laid out to paint the cookies. Eager hands, armed with dollar-store paint brushes, transform the cookies into miniature works of art that make wonderful gifts for friends and neighbours.

I happily share these recipes and traditions with you along with my best wishes for a sweet and colourful holiday season!

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### **Florence's Rolled Shortbreads**

5 cups of sifted flour  
1 lb of butter  
1 cup of brown sugar

Mix ingredients well, roll out to ½" thick and cut with floured cookie cutters. Bake at 300 degrees for 20-25 minutes.

### **Ornamental Icing**

2 cups icing sugar  
1 tbsp dried egg white powder (or 1 egg white)  
3 tbsp water

Mix all ingredients together until smooth. Separate icing into different bowls and add a few drops of food colouring to each. Paint on with fine paint brushes or toothpicks.