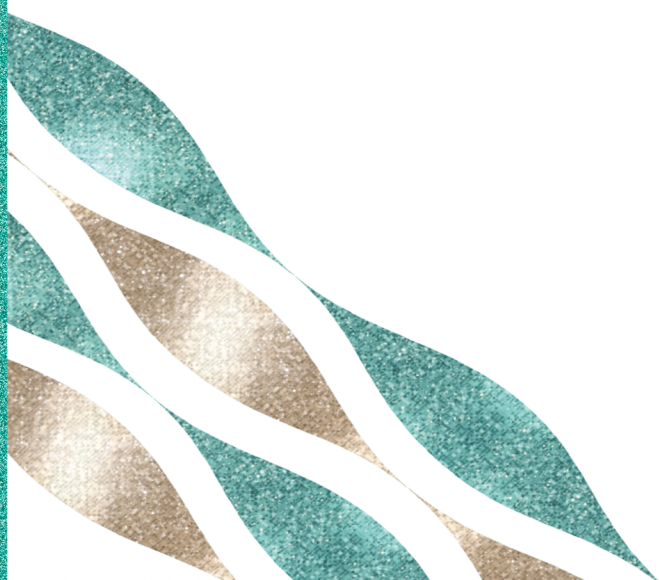




# Hot Choc Stirrers

To serve, stir into a cup of warm milk to turn it into delicious hot chocolate.







# Christmas Cookie Dough

Cut the cookies into 8 pieces and cook for 10-15 minutes in a preheated oven at 180oC/Gas mark 4. The dough can be stored in the fridge and will keep for up to a week.







# Rosemary Clodagh Bread

Mix the dry ingredients with 600ml of buttermilk. Shape the dough into one round. Place on a floured baking tray.

Brush the round of bread with milk.

Bake in a preheated oven at 220°C, 425°F, Gas Mark 7 for 25 minutes, then reduce the heat to 180°C, 350°F, Gas Mark 4 for a further 25 minutes.







*Homemade  
with love  
Christmas  
Chutney*

