

Edible Nativity Set (Baking activity)

For this activity, you can use both cereal treats and sugar cookies / only one of the two

Ingredients:

For the cereal treats:

- ¼ cup of butter, cubed
- 2 teaspoons of cinnamon
- 1 bag of marshmallow (around 300 gram) / can be replaced with 2 – 3 Mars bars roughly chopped
- 6 cups of rice Krispies
- Candy for decorating (optional)

Easy Vanilla Cookies:

- 125 g butter
- 1/2 cup caster sugar
- 1/4 tsp vanilla extract
- 1 egg
- 2 cups plain flour
- 1 tsp baking powder

*Double the quantities if making a stable out of cookies.

Icing:

- 2 cups of icing sugar
- 6 tbs milk
- Food coloring (optional)

For the stable:

- Shoebox/ cardboard box
- Extra batch of vanilla cookie dough to make an edible version

Instructions:

1. Prepare the edible characters:

Cereal treat figures

- In a large saucepan, melt butter over medium heat. Add cinnamon and marshmallows; stir until blended and marshmallows (or Mars bars if using) are melted. Remove from the heat. Stir in cereal until coated.
- Cool the cereal mixture slightly and shape: for each human character, you will need one round ball and one oval shaped ball using buttered hands. Stack balls to make figures. Use smaller sized balls for baby Jesus.
- If you have mixture leftover, use it to make trees. For trees, press mixture into a greased baking pan; cool completely. Cut into trees.
- Decorate with candy if using.

Vanilla cookies

- Line a baking tray and preheat the oven to 180°C
- Cream the butter, sugar and vanilla
- Add the egg and beat well
- Add sifted flour and baking powder
- Place on a floured board and knead slightly
- Cover the dough in a bowl and rest for 20 – 30 min in the fridge
- Roll small portions out, keeping the dough cool
- Cut out shapes using a cooking cutter or by cutting around the edges of the printout templates (included on the last page) with a knife. Shapes can include human figures, angels, stars or animals
- Optional: cut 2 large squares and 2 large rectangles to make a manger
- Place on the baking tray, and bake for 10 – 12 minutes
- Allow to cool
- Mix the icing sugar and milk and add food coloring if using
- Decorate the cookies with icing sugar. If making a cookie stable, keep some icing sugar for the stable assembly

2. Assemble:

- For the edible stable, add icing sugar to the sides of the square and rectangle cookies and stick together to form an open box. Allow to set.
- Place the stable on a tray/ piece of cardboard
- Using icing sugar, stick the star to the stable
- Assemble the nativity scene using your cereal treat and cookie figures

Cookie template printouts

Print and cut out the shapes. Put the cutout on the rolled-out cookie dough and cut along the edges with a sharp knife.

