

3. Bake for 6 mins until just golden at the edges. Meanwhile, put the mints or sweets in a food processor or pestle and mortar, and mix or crush until finely broken up. After 6 mins, remove the cookies from the oven and spoon the crushed mints into the cut-out middles (use about 1 heaped tsp per cookie). Bake for 5 mins more until the mints have just melted, but haven't started to colour (they will turn golden if left too long). The middles will look bubbly, but will settle as they cool. If the melted mints haven't reached the edges, use a metal skewer to carefully ease the molten middles to the sides. Leave on the sheets to harden, then transfer to a wire rack to cool completely.

4. To make the icing, mix the icing sugar with 5-6 tsp water until you have a thick, pipeable icing. Spoon into a piping bag fitted with a small round nozzle. Decorate the bottoms of the cookies (the melted mints will be flush with the bottoms, so this will leave more room for the sprinkles) by flooding them with icing, or piping on patterns or snowflakes. Leave to dry completely.

5. Once the cookies are dry, carefully flip one over onto a clean tea towel so you won't damage the icing. Pipe a little of the reserved icing around the cookie, being careful not to get too close to the middle or edges – the icing will spread when you sandwich the cookies together. Spoon a teaspoon of sprinkles into the clear middle, making sure not to touch the icing, then sandwich with another cookie, matching up the ribbon holes. Leave to dry completely before shaking, as the sprinkles will stick to any wet icing. Repeat with the remaining cookies, icing and sprinkles. Enjoy!

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