



powys people first
pobl gyntaf powys





Chocolate Star Biscuits

Preparation time: **45 minutes**

What you need:

- 175g Plain Flour
- 100g Butter
- 50g Caster Sugar
- 1 egg
- 25g cocoa powder
- Chocolate/Decorations of choice

WHAT TO DO:



- Heat the oven to 170 °C/gas mark 3. In a bowl rub together the flour, cocoa and butter until it looks like breadcrumbs.



- Stir in the sugar and egg and mix until it all sticks together.



- Roll out the mixture on a clean surface using a rolling pin until about 1/2 cm thick and cut out using a star shaped cutter (or any shape).



- Place the shapes on a greased/lined baking tray. Bake in the oven for 15-20 minutes, until they start to brown.



- Allow biscuits to cool and decorate with melted chocolate or icing and any decorations you choose. Enjoy!!

Can you spot the differences? There are 10



MERRY CHRISTMAS FROM DANIELLE, NEWTOWN



Christmas is coming, It's not far away.
Go to bed and close your eyes and
you'll hear Santa's sleigh.
He comes down the chimney,
When he knows you're asleep
So be very quiet, don't make a sound,
don't even take a peep.
He's watching all the girls and boys,
making sure they are good
So I wish you all a very merry Christmas,
don't eat too much Christmas pud!

BY DAVID WHITTLE

I went to Devon with my girlfriend and her family. We went to Teignmouth and Brixham, then we went on a boat to Dartmouth and Paignton. We went on the steam train and then went on to Exeter.

**BRECON DROP IN NEWS**

We have been busy preparing and making pumpkin soup, cous cous and Christmas truffles in our healthy eating sessions.

We did a questionnaire to find out what members wanted at the Drop In. The answers told us that we needed to look for a different venue.

We agreed to move to Brecon Youth Centre from January 2015. There is a pool table and computers available for us to use.

We are looking forward to our next session in January!!

WE NEED YOU...

Thank you to everyone who sent in items for the newsletter. Sorry we couldn't use them all. We will try to use them in future issues.

Please send us your:

• news • articles • photos • drawings • jokes • puzzles • recipes • or anything else you would like to see in your newsletter.

You can post them to the office or give them to a member of staff.