

Snowflake decoration guide

How to use your template

1 Melt 75g chopped white chocolate. Leave to cool for 10 minutes, or until slightly thickened, then transfer to a piping bag and snip off the tip to cut a hole about 3mm across.

2 Print out the snowflake template and put it on a baking tray. Position a sheet of baking paper on top of the template, using a little of the melted

chocolate to stick the corners down so it doesn't move. Following the template, pipe the white chocolate along the guidelines to create a giant snowflake. It shouldn't be too fine, or it will be very fragile to lift once set. Put it in the fridge for 15 minutes, or until firmly set. Just before serving, carefully lift the snowflake off the paper and onto the cheesecake.

