

Christmas Vanilla Cookies

Ingredients

225 g	softened butter	450 g	flour
220 g	white sugar	3/4 tsp	baking powder
1.5 tsp	vanilla extract	3/4 tsp	salt
1	large egg		icing for decorating

Instructions

Preheat Oven to 180°C (160°C fan). Prepare two baking sheets with parchment paper. Combine butter and sugar in a large bowl and beat until creamy. Add egg and vanilla, and beat until completely combined. Add the flour, baking powder, and salt. Start mixing slowly. Beat the mass until the flour is well incorporated (clumpy).

Dust work surface with flour, take dough out of bowl. Pat together well and then cut in half. Shape into 2 discs.

For thin, crispy cookies roll out to 3 mm, or 6 mm thicker but soft cookies. Sprinkle with flour under and over the dough so it doesn't stick.

Press out shapes with cookie cutters. Transfer shapes to your prepared baking sheets. If you have dough left, keep it in the fridge until the next round.

Bake for approx. 10 minutes, swapping trays halfway, until the surface is pale golden and the edges are just beginning to turn light golden. Allow cookies to cool completely on the trays.

Store in airtight container. They will keep well, but might dry out a little if kept for long.

Icing Ideas

