

BASIC SUGAR COOKIES

Makes about 25 medium size cookies.

Oven temp. 180 C gas mark 4

Cooking time 8 -12 minutes (depends on size of cookies)

Basic Ingredients

200g *unsalted* soft butter

200g caster sugar

1 egg lightly beaten

400g plain flour, plus more for dusting

Optional flavours:

For vanilla cookies, add seeds from 1 vanilla pod (or use vanilla essence)

For lemon cookie, add finely grated zest of lemon

For orange cookie, add finely grated zest of orange

For chocolate cookie, replace 50g of the plain flour with 50g of cocoa powder

Method:

1. Cream the butter and sugar *and chosen flavouring* until well mixed and just creamy in the texture. Do not overwork, or the cookies will spread during baking.

2. Beat in the egg until well combined. Add the flour and mix on low speed until a dough forms. Gather into ball, wrap in cling film and chill for at least 1 hour.

3. Place the dough on floured surface and knead briefly. Using two $\frac{1}{4}$ inch (5mm) *guide sticks*, roll out to an even thickness.

4. Use cookie cutter to cut out shapes and using a palette knife, lay on a baking tray lined with greaseproof paper. Chill again in the fridge for about 30 minutes.

Preheat the oven to 180 degrees celsius, gas mark 4.

5. Bake for 8-12 minutes, depending on size, until golden brown at the edges. Let cool on wire rack.

TIPS: Bake similar sized cookies together. Very large cookies will take longer than above
Once baked, press cookies down gently with palette knife to give better surface

Don't have a mixer? No problem, this recipe works equally well by hand.