
SUGAR COOKIE

This recipe is perfect for cut out cookies. It holds its shape well and does not spread. Makes 30-36 cookies, depending on the cut

200g Unsalted Butter, room temperature and soft
400g Plain Flour
200g Caster Sugar
1 large Egg, lightly beaten
1 teaspoon Vanilla Extract

Using a stand mixer or hand mix, cream the butter, sugar and vanilla until the mixture just starts to become creamy. Don't overmix, else too much air gets into your cookies and they will spread when you bake them, 2 minutes will be sufficient.

Beat in the egg until well combined, scraping down the sides of the bowl. Add the flour and mix on low speed until a non-sticky dough forms.

Knead the dough into a ball and split into 2 pieces. Flatten each into a disc, wrap in cling wrap and refrigerate for a minimum of 1 hour.

Once chilled, place the dough on a lightly floured bench (you might need to allow the dough to warm a little before it is kneadable again). Roll the dough to 5mm thick. Cut shapes from the dough using a cookie cutter or stencil, and place the shapes onto a baking tray lined with baking paper, leaving around 1cm between each one.

Keep kneading the scraps of dough back together again and re-roll to create more cookies.

**** IMPORTANT: Refrigerate the cut out shapes** for another 30 minutes or so to prevent the cookies from spreading in the oven. While it's in the fridge, preheat the oven to 180 degrees Celsius (160 fan-forced). Bake until the cookies become golden around the edges, around 8-15 minutes depending on the size of your cookies. Don't worry if they still seem a little soft as they will firm a little once they cool.

Leave to cool completely before decorating. Un-decorated cookies will keep up to 1 month if wrapped in foil or cling wrap and kept in an airtight container.

