

Sugar Cookies

Ingredients:

- 300g caster sugar
- 250g butter
- 3 eggs
- 400g flour, and some extra for dusting.
- 2tsp vanilla essence extract



Equipment:

- Spoon
- Bowl
- Cup
- Rolling pin
- Cookie cutter
- Oven
- Baking Tray
- Clean round jar

Serves: makes about 20 cookies

Prep time: 20 minutes

Cooking time: 15 minutes



Method:

1. Preheat the oven to 190 degrees.
2. In a bowl, mix together the sugar and butter until the mixture is pale in colour.
3. Add the eggs into a cup and mix together. Slowly add the egg mixture to the sugar and butter and mix together.
4. Add the vanilla extract.
5. Slowly add the flour ensuring its all mixed in. Once combined this should make a stiff dough.
6. Sprinkle some flour onto a clean work surface. Tip out the cookie dough and using the rolling pin roll it out flat until it is around 1cm thick. You will need to keep turning the dough and adding more flour to the surface to stop it from sticking.
7. Once the dough is rolled out, use the cutter to cut out the cookies.
Place the cookies on a greased baking tray.
8. Bake for 13 minutes or until golden brown.
9. Once baked, take out of the oven and allow to cool on a wire rack.
10. Store the cookies in an airtight container to stop them from going soft.

Why not try:

- You can decorate the cookies with icing.
- To make chocolate chip cookies, add a handful of chocolate chips at step 4.