

## **SUGAR COOKIE RECIPE**

### **INGREDIENTS:**

250g SALTED BUTTER AT ROOM TEMPERATURE

120g CASTER SUGAR

2 tsp VANILLA EXTRACT

2 XL EGGS

600g PLAIN FLOUR

$\frac{3}{4}$  tsp BAKING POWDER

### **METHOD:**

- PRE HEAT OVEN TO 150 DEGREES CELSIUS
- IN A STAND MIXER AND USING A PADDLE ATTACHMENT, BEAT BUTTER, SUGAR AND VANILLA UNTIL THOROUGHLY COMBINED
- ADD EGGS AND BEAT FOR APPROX 4 MINUTES
- COMBINE BAKING POWDER AND FLOUR IN BOWL
- GRADUALLY ADD TO BUTTER AND EGG MIXTURE UNTIL THE DOUGH COMES AWAY CLEANLY FROM THE MIXING BOWL ( DO NOT ADD ALL OF THE FLOWER IF THIS OCCURS PRIOR TO USING IT ALL)
- TURN DOUGH ONTO BENCHTOP AND KNEAD UNTIL SMOOTH.
- REFRIGERATE FOR 10 MINUTES
- PLACE DOUGH BETWEEN TWO PIECES OF BAKING PAPER AND ROLL TO DESIRED THICKNESS. REFRIGERATE A FURTHER 10 MINUTES.
- CUT SHAPES FROM DOUGH AND PLACE ON BAKING TRAY
- BAKE BETWEEN 18 AND 20 MINUTES UNTIL UNDERNEATH OF COOKIE IS SLIGHTLY GOLDEN
- ALLOW COOKIES TO COOL FOR 5 MINUTES BEFORE MOVING.