
SENSATIONAL CAKES SUGAR COOKIES



Ingredients

2 & 1/2 Cups Plain Flour

1/2 Cup Custard Powder

225g Butter

1 Cup White Sugar

1 Egg

1/2 Teaspoon Salt (if using unsalted butter)

2 Tablespoons Vanilla Extract

NB: Cookie dough and baked cookies can be frozen for up to 3 months and stored in an airtight container.



Directions

- 1) Pre-heat oven to 170 degrees celcius.
- 2) Line a few cookie or baking trays with baking paper.
- 3) Using an electric mixer, cream the butter and sugar until light and fluffy.
- 4) Add the egg and vanilla and mix well.
- 5) Add the dry ingredients and mix until well combined and dough is smooth.
- 6) Take 2 large sheets of baking paper and place half the cookie dough between the 2 sheets.
- 7) Flatten the dough with your hands and then roll it out using a large rolling pin, until you have the desired thickness.
- 8) Cut out the cookie shapes and place them on the pre-lined trays, then place in the freezer for 5 minutes.
- 9) Remove tray from the freezer and put into the oven.
- 10) Bake for approx. 10 to 12 mins or until light brown.
- 11) Allow to cool on racks.

Hint

For easy rolling, we place the cookie dough between 2 sheets of baking paper or food grade plastic sheeting to prevent the dough from sticking to the bench. This also eliminates the need for more flour to be added to the dough.

If you are having trouble lifting the cut cookie, place the rolled out dough in the freezer for 5 minutes, remove & cut out your cookies.

