

Christmas Cookies

INGREDIENTS

- 225g butter
- 200g caster sugar
- 1½ teaspoons vanilla extract
- 600g plain flour
- 1 teaspoon bicarbonate of soda
- 2 teaspoons cream of tartar
- 2 eggs
- Icing, buttons, sweets etc. for decorating

DIRECTIONS

Preheat oven to 180°C and line baking trays with greaseproof paper.

Measure out the butter and sugar into a large bowl and mix with a wooden spoon until light and fluffy.

Measure out the flour, bicarbonate of soda and cream of tartar into a bowl and sift into the butter/sugar mixture. Add the eggs and mix until a smooth dough has formed.

Tip the dough out onto a lightly floured surface and knead until smooth. Wrap in cling film and leave to chill in the fridge for 30 minutes.

Roll the dough out until it is 5mm thick. Use Christmas cutters to make different cookie shapes. Place on the baking trays leaving a gap between them.

Bake for 10 minutes until golden brown. Transfer to wire racks to cool.

Decorate the biscuits with icing and sweets.

SHOPPING LIST

Butter
Caster sugar
Vanilla extract
Plain flour
Bicarbonate of soda
Cream of tartar
Eggs
Icing
Buttons, sweets

