

# Vanilla sugar cookies

*These sugar cookies come together quickly with only five ingredients; butter, sugar, egg, flour, and vanilla. Keeping their shape while baking, these cookies are delectably soft with a melting, buttery texture.*

## INGREDIENTS

200 g/ 1  $\frac{3}{4}$  sticks unsalted butter,  
softened  
225 g/ 8 oz caster sugar  
1 egg, lightly beaten  
400 g/ 14 oz plain flour, sifted  
1 teaspoon vanilla bean paste

## METHOD

1. In an electric stand mixer fitted with the paddle attachment, cream the butter, sugar and vanilla on medium-high until just becoming pale and creamy in texture. Don't overmix or the cookies will spread during baking.
2. Add the beaten egg and mix until well combined, scraping down the bowl as required. Turn the mixer off and add the flour all at once. Mix on low speed until a dough forms.
3. Empty the dough on to your workbench and gather it into a smooth ball. Flatten with your palm to create a thick disc and wrap in plastic wrap. Place it in the fridge to chill for at least two hours.
4. To avoid sticking, place the dough between two sheets of baking paper and roll it out to an even thickness of 1  $\frac{1}{2}$  cm ( $\frac{1}{2}$  in) using a rolling pin.
5. Use your chosen cookie cutters to cut out shapes. Gather the offcuts to re-knead and roll out once more.
6. Place shapes on baking trays lined with baking paper. Be sure to space them at least 1 in apart. Place trays in the fridge for at least one hour to chill (this helps prevent the cookies from spreading during baking).
7. Preheat oven to 180°C (350°F). Bake the cookies for 15 minutes or until golden brown around the edges. If any air pockets have formed during baking, gently press down on the cookie surface with a cake smoother to work them out. Allow to cool completely on trays.

## STORAGE

Cookie dough can be wrapped in cling film and stored in the freezer for up to three months. Store baked cookies in an airtight container at room temperature for up to one month.