

Butter Cookies

Season: Autumn

Type: Dessert

Serves: 32 tastings

From the garden: -

Class focus: Cracking egg & roll and shape cookie dough



Equipment:	Ingredients:
Kitchen Aid Mixer Measuring cups Measuring spoons Baking tray x 2 Baking paper Serving plate x 5 Kitchen tong x 5	250g butter (soften using microwave) ¾ cup icing sugar 1 egg 1 teaspoon vanilla 3 ½ cups plain flour 1 ½ teaspoons baking powder

What to do:

1. Heat oven to 160C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the **first 4 ingredients** in the Kitchen Aid mixing bowl, beat until light and fluffy.
4. Add the **next 2 ingredients**, continue beating on low speed until just incorporated.
5. Roll one tablespoon of mixture into a ball and slightly flatten it. Repeat.
6. Place on the lined baking trays.
7. You should get 32 cookies in total.
8. Bake for 15 minutes or until lightly golden.
9. Serve into 5 large serving plates with a kitchen tong in each.

For vegan / dairy intolerance option:

- Use Nuttelex.
- Add the egg at the end so Angela can take a portion of the cookie dough to make a vegan / non-dairy version.

For gluten free option:

Use gluten free plain flour.