SUGAR COOKIE RECIPE

INGREDIENTS:

250g SALTED BUTTER AT ROOM TEMPERATURE
120g CASTER SUGAR
2 tsp VANILLA EXTRACT
2 XL EGGS
600g PLAIN FLOUR
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.