

SHORTBREAD COOKIES

Makes 10 Cookies

WORK IN PAIRS (5 Cookies Each)

- 225g Plain Flour
 - 115g Cornflour
 - 225g Unsalted Butter
 - 115g Caster Sugar
 - 3 drops of Vanilla Essence
1. Pre-heat the oven to 180°C/Gas Mark 4. Grease a baking tray.
 2. Sieve the flour and cornflour into a mixing bowl.
 3. In another bowl add the butter and sugar together and beat with a fork for about 5 minutes until all the ingredients are mixed. Add the vanilla essence.
 4. Add the beaten butter and sugar to the sieved flour and knead well for a few minutes to make a dough.
 5. Form the dough into a ball, wrap in cling film and leave in the fridge for 15 minutes.
 6. Sprinkle flour in the work surface and roll out the dough to a thickness of about 5mm. Turn the dough round as you roll it out to stop it sticking to the work surface.
 7. Use shaped cutters to cut shapes out from the dough.
 8. Place the shaped dough on the baking trays and cook for around 15 minutes until they are golden brown.
 9. Allow to cool and then decorate accordingly.