

## INGREDIENTS

2 cups (approx 230g) plain/all purpose flour  
4 tbsp (approx 130g) butter at room temperature  
¾ cup (approx 130g) caster sugar  
1 medium egg, lightly beaten  
1 tsp vanilla extract

# cutter cookies

## Optional

Add 1 tsp ground cinnamon, ginger or all spice  
Replace vanilla with almond, orange or lemon extract

## DIRECTIONS

1. In a large bowl mix butter, sugar and vanilla or other flavourings/spices until just becoming creamy with no large butter lumps. Beat in egg until well combined
2. Add flour and mix to a soft, non sticky dough then knead and divide dough into 2 or 3 pieces
3. Keeping your board or work top well dusted with flour roll out each piece to a depth of 2-5mm
4. Place between sheets of greaseproof/parchment and refrigerate for 30 minutes or more (or leave overnight / freeze for another day)
5. Preheat oven to 180°C/350°F/Gas Mark 4 . Cut and stamp your cookies and if baking in batches keep them refrigerated until you are ready to bake (to prevent spreading)
6. Place just slightly apart on a lightly greased baking sheet and bake for 10-15 minutes turning the sheet once for even cooking. Remove and leave to cool on a rack before storing in an airtight container

Recipes created & tested by The English Miss @ <http://theenglishmiss.wordpress.com>

