

*Naidoc

Botanical Artful cookie dough.

- 1 cup (225g) unsalted butter, softened
- 1 1/2 cups icing sugar
- 1 large egg
- 1 tsp vanilla extract
- 3 cups plain flour
- 1 tsp baking powder
- 1/2 tsp salt

method.

1. Cream the butter and sugar
2. Beat in the egg + vanilla
3. In a separate bowl, whisk together the flour, baking powder and salt
4. Gradually blend the dry ingredients into the wet ingredients until a dough forms.
5. Divide the dough into 2 discs (Balls that have been flattened) wrap in glad wrap and chill for 30 mins.
6. Roll the chilled dough into 1/4 inch thickness and cut into circles (or shapes)
7. Mark with your chosen pattern
8. Bake at 175°C for 8-10 minutes
9. Cool and serve.