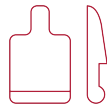




Basic Cookies



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 10 – 15
MINUTES



SERVES: 10

Ingredients

125g softened butter
½ cup caster sugar
1 egg
1 tsp vanilla essence
1 ½ cups self raising flour
1 cup total approx. of mix ins such as choc
chips or nuts

Possible mix-in ingredients include white
chocolate, macadamia nuts, cranberries and
pistachios.

Notes

Method

Cream butter and sugar until light and fluffy.

Add egg and vanilla and mix well.

Stir in sifted flour and mix ins.

Half the mixture, roll it into 2 logs and wrap in glad wrap. Place in the fridge
for at least 2 hours to chill. At this stage you can also freeze the mixture.

If freezing defrost for a while on bench so it is easier to slice into biscuits
before cooking. Heat oven on CircoTherm® at 160°C.

Line oven trays with baking paper. Slice dough into rounds and place onto
trays.

Cook for 10 to 15 minutes or until golden brown.