COOKING PASSION SINCE 1877

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.

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.

Notes

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