

## Basic Cookies



DIFFICULTY: EASY


PREPARATION TIME: 15 MINUTES


COOKING TIME: 10 - 15
MINUTES

## Ingredients

125 g softened butter
$1 / 2$ cup caster sugar
1 egg
1 tsp vanilla essence
$11 / 2$ 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 ${ }^{\circledR}$ at $160^{\circ} \mathrm{C}$.
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

