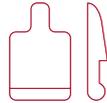




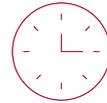
# Basic Cookies



DIFFICULTY: EASY



PREPARATION TIME: 15  
MINUTES



COOKING TIME: 10 – 15  
MINUTES



SERVES: 10

## Ingredients

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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

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## Method

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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.