

Recipe for Christmas Sugar Cookies



Recipe

70g icing sugar- sieved
1tsp vanilla extract
1/2 egg yolk
125g butter- cut into small cubes (or dairy
free alternative)
185g plain flour- sieved (plain gluten free
flour and ½ teaspoon Xanthan Gum for
gluten free)

To Decorate

100g icing sugar mixed with water
Optional- Add food colouring to your icing
Add the sprinkles to decorate

Method

- Carefully weigh out all the ingredients
- Put icing sugar, vanilla extract, ½ egg yolk and butter into your mixing bowl
- Stir together (mixer or a spoon!)
- Add the flour and mix into firm dough
- Wrap dough in Clingfilm and put in fridge for half an hour
- Heat oven to 190°C
- Line two baking trays with baking paper
- Roll out dough to approx. 6mm
- Cut out shapes using your cookie cutter and place on baking paper
- Cook for 8-10 minutes (lightly brown)
- Remove from oven and let cookies cool
- Put icing sugar and a little water a bit at a time into your bowl to create a white icing (add food colouring if you would like)
- Have fun decorating your cookies using the icing and your sprinkles
- Share with family, give as gifts, or eat them all yourself?!

Happy Christmas!