



Easy Peasy Cookies

250g butter



250g sugar



1 teaspoon vanilla essence



1 egg



2 teaspoons salt



500g flour



Method

1. Preheat oven to **150 degrees celsius**.
2. Mix the **butter** and **sugar** together until creamy.
3. Add the **vanilla essence** and **egg** and mix well.
4. Add the **salt** and **flour**.
5. The mixture must form a **dough**. If it is too crumbly, add a teaspoon of milk and mix well until the dough is the right texture to roll and shape.
6. On a **lightly floured table**, **roll the dough out** about 1cm thick.
7. Use different **cookie cutters** to cut out the cookies.
8. Place the **cookies on a baking tray** lined with baking paper.
9. **Bake for 10-14 min** until golden brown. Check regularly
10. Cookies will still feel soft but will harden a bit once it has cooled down.
11. You can enjoy as is, or decorate the cookies with royal icing.

