

Maggie's Cookie Recipe



- 200grams Caster Sugar
 - 200grams Salted Butter (Room Temperature)
 - 1 Egg (Room Temperature)
 - 1 teaspoon Vanilla
 - 400grams Plain Flour
1. Using the paddle attachment, cream butter and sugar until smooth but not too creamy.
 2. Add egg and vanilla. Mix for a few seconds.
 3. Add flour a bit at a time mixing low until just combined. **Do not over work it.**
 4. Sift some flour on the bench and roll out to 6mm thick.
 5. Cut into shapes and place on to trays lined with baking paper.
 6. Put trays into the freezer and leave for 10 – 15minutes.
 7. Cook on fan forced 160 degrees (Fan forced) for 10 – 12minutes.

Its important to not overcook them, so don't wait until you see brown edges.