

BASIC SUGAR COOKIE RECIPE

Based on Peggy Porschen Recipe for Basic Sugar Cookies

Ingredients:

200g unsalted soft butter (I prefer to use Lurpak Danish butter, but any brand will work)
200g caster sugar
1 egg lightly beaten
400g Plain Flour or Gluten Free Plain Flour
Royal Icing and/or fondant – for decorating

Optional flavours:

For vanilla cookies, add seeds from 1 vanilla pod
For lemon cookie, add finely grated zest of lemon
For orange cookie, add finely grated zest of orange
For chocolate cookie, replace 50g of the plain flour with 50g of cocoa powder

Method:

1. With paddle attachment of electric mixer, cream the butter and sugar and chosen flavouring until well mixed and just creamy in the texture. **Do not overwork, or the cookies will spread during baking.**
2. Beat in the egg until well combined. Add the flour and mix on low speed until dough forms. Gather into ball, wrap in cling film and chill for at least 1 hour.
3. Place the dough on floured surface and knead briefly. Using two ¼ inch (5mm) guide sticks, roll out to an even thickness.
4. Use cookie cutter to cut out shapes and using a palette knife, lay on a baking tray lined with greaseproof paper.
5. Chill again for about 30 minutes, preheat the oven to 180 degrees Celsius.
6. Bake for 8-12 minutes, depending on size, until golden brown at the edges. Let cool on wire rack.
7. Allow cooling and decorate with royal icing or fondant