

Easy vanilla cookies with icing



Ingredients

Cookies:

- 100 grams butter, softened
- 50 grams caster sugar
- 1 tsp vanilla
- 150 grams self raising flour

Icing

- 1.5 cups icing sugar
- 25grams butter
- 1 tbsp milk
- 1 tbsp boiling water
- 4-5 drops food colouring

Method

Cookies:

1. Preheat your oven to 180 degrees celsius.
2. Combine the sugar, vanilla and butter in a large bowl.
3. Smush together until all the butter and sugar are mixed together.
4. Add the flour to the bowl and mix well.
5. Get your hands into the bowl and mix until a dough forms.
6. Wrap the dough in GLAD Wrap and refrigerate for 10 minutes.

Choice:

- Roll out between two sheets of GLAD Bake and Cooking Paper or make balls with the dough and place on baking paper lined trays. Squash gently with a fork.
- If you roll out the cookies: you will make approx. 30 cookies. Cook for 10 minutes at 180 degrees Celsius.
- If you roll and fork them: you will make 16 cookies. Cook for 15 minutes at 180 degrees Celsius.

Icing:

1. Combine all the icing ingredients in a bowl and whisk to combine.
2. Spoon into a GLAD SNAP LOCK Reseal Bag (I put it in a glass for ease of transfer).
3. Snip the corner and pipe onto the cookies.
4. Top with sprinkles.

