

Cookies

15 minutes preparation

12 minutes cooking

5 minutes cooling



For those struggling to find eggs, here is an egg free biscuit recipe.

INGREDIENTS

125g butter or pure vegetable margarine softened

125g caster sugar,

1 tsp vanilla essence or extract

200g self-raising flour

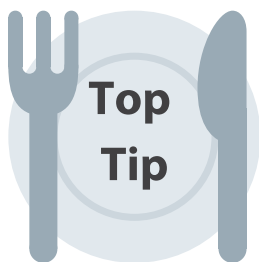
1 tsp baking powder/soda

1 tbsp water

METHOD



1. Preheat the oven to 180° C or gas mark 4.
2. Cream the butter and sugar together (with a wooden spoon) in a large bowl until light, fluffy and golden.
3. Stir everything together vanilla, flour, baking powder (if adding chocolate chips and/or coco powder then add now) and water to make the yummy dough.
4. Sprinkle some flour onto a surface and on to the dough.
5. Roll out the dough and with cookie cutters, cut out the shapes and lay them out onto greased, lined baking sheets.
6. Make sure you space them well apart.
7. Bake in the oven for about 12 minutes or until golden brown.
8. Leave on the baking sheets for 5 minutes, then transfer to a wire rack to cool.



Add 2 tbsp of coco powder to the recipe to make chocolate cookies.
Or how about milk chocolate chips or milk chocolate cut into chips?