

Egg Free Cookies

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/ gas mark 4.
2. Cream the butter and sugar together in a large bowl until light, fluffy and golden. **Cream the butter and sugar with a wooden spoon.**
3. Stir together vanilla, flour, baking powder and water to make the dough. **If adding chocolate chips and/or cocoa powder add now.**
4. Sprinkle some flour over a clean surface and the dough. Roll out the dough. Using a cookie cutter, cut out the shapes and lay them out onto greased, lined baking sheets. Make sure you space them well apart.
5. Bake in the oven for approximately 12 minutes or until golden brown.
6. Then leave on the baking sheets for 5 minutes, before transferring to a wire rack to cool.



Add 2 tbsp of cocoa powder to the recipe to make chocolate cookies.

Serving suggestion- enjoy with our berry coulis.