

Christmas Cookies

INGREDIENTS

125g butter, at room temperature

1/2 cup (115g) caster sugar

1/4 cup (60ml) milk

1 teaspoon vanilla extract

1 1/2 cups (225g) self-raising flour

1/2 cup (70g) custard powder

Silver and gold sparkling
cachous/balls

(or any colour), to decorate



METHOD

- **Step 1**

Preheat oven to 180°C. Line two baking trays with non-stick baking paper.

- **Step 2**

Use an electric beater to beat the butter and sugar until pale and creamy. Beat in milk and vanilla extract. Fold in the flour and custard powder.

- **Step 3**

Press the dough into a ball and wrap in plastic wrap. Refrigerate for 30 minutes to rest.

- **Step 4**

Divide the dough into manageable portions. Roll out one portion on a sheet of non-stick baking paper to about 1cm thick. Use Christmas cookie cutters to cut shapes and place on the trays. Decorate with cachous.

- **Step 5**

Bake for 10 minutes or until light golden. Cool for 5 minutes on the trays before transferring to a wire rack to cool completely. Repeat with remaining dough.

Recipe from Taste.com.au

<http://www.taste.com.au/recipes/christmas-cookies/95a643d4-7a19-404b-9b4f-29e4eb8809e0>