

# classic vanilla cookies



**350 g butter, softened**

**200 g caster sugar**

**1 egg**

**1 teaspoon vanilla extract**

**450 g plain flour**

**Icing sugar, for dusting (optional)**

1 Preheat oven to 190°C/fan 170°C/Gas 5. Place butter and caster sugar in **Stainless 6-Litre Mixing Bowl**; beat together until smooth and creamy using an electric mixer. Add egg, vanilla extract and flour; mix on low speed until well combined — enough to form a soft mixture that can be brought together into a ball by hand. Do not refrigerate mixture or it will become too firm to use in **Cookie Press**.

2 Fit Cookie Press with desired disc (see Chef's Corner); fill with mixture and replace top cap. Press mixture onto **Medium Sheet Pan** to form cookies by turning knob about ¼ to ⅓ of a turn or until mixture is pressed. Lift Cookie Press to release cookie. Space cookies evenly apart, allowing room for them to spread a little during baking. Bake 10–12 minutes or until edges are a very pale golden colour (cookies should be pale like shortbreads). Cool cookies 30–60 seconds on sheet pan; remove to cooling rack and leave to cool completely. Repeat with remaining mixture. Lightly dust cookies with icing sugar using **Flour/Sugar Shaker** just before serving, if desired.

Makes about 65–90 cookies (depending on disc used)

## chef's corner

The baked cookies can be stored in an airtight container for up to 3 days.

Discs #1–9 of the Cookie Press are suitable for making the cookies. If using disc #4, see Step 5 in the How to Use section of the Use and Care leaflet. Do not use disc #10 for cookies.

Sprinkle cookies with coloured sprinkles just before baking, if desired.

### **Variation:** *Chocolate Cookies*

Increase caster sugar to 250 g. Decrease flour to 375 g. Add 50 g unsweetened cocoa powder to the mixture. Mix thoroughly to combine all ingredients to form a soft ball of mixture; proceed as recipe directs.